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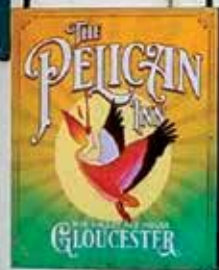
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PLEASE
TAKE
ONE

the tippler

WINTER 2025

INSIDE

The Pelican and
Carpenters Arms
make National
Top Four



DARK SKIES

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**ORGANIC
IMPERIAL
STOUT**

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FRONT COVER: The Pelican in Gloucester, in the news yet again for the best of reasons. Congratulations to Mike and his team there.

Welcome to



the tippler

WINTER 2025

THE MAGAZINE OF THE GLOUCESTERSHIRE BRANCHES OF THE CAMPAIGN FOR REAL ALE

In this issue:

Editorial and Letters	page 4	Pub & Brewery News	46
The Hunter	8	Hop Kettle Brewery in Focus	52
News from Cheltenham	10	News from Cirencester	54
News from North Cotswold	14	Cotswold Lion Brewery Focus	56
The Story of 'Favourite Beers'	18	Tall Tales from the Cidershed	58
News from Tewkesbury	20	Prize Wordsearch	61
News from The Forest of Dean	23	Deaf Boy Wandering John	62
Mummers the Word	26	Village Inn, King's Stanley, in Focus	64
The Tegestologist	30	The Pub Whisperer	66
Gloucester Brewery in Focus	32	Caption Competition	69
News from Stroud	34	Cider & Perry Man	70
Uley Brewery Celebrates 40 Years	36	Dodgy Ticker	72
Prize Crossword	41	Name That Pub Competition	76
Cask Chronicles	42	Our Advertising Supporters	82

CAMRA NEWS IN BRIEF

Hearty congratulations are due to the three Gloucestershire venues which have recently won Regional awards:

The Pelican, Gloucester – Regional Pub of the Year
Cheltenham Motor Club, Cheltenham – Regional Club of the Year
The Carpenters Arms, Westrip – Regional Cider Pub of the Year

In addition, both The Pelican and The Carpenters Arms made it to the National final four.



MMMM, IF ONLY I HADN'T TALKED TO HIM ABOUT THE COPENHAGEN INTERPRETATION OF QUANTUM MECHANICS AS APPLIED TO EVERYDAY OBJECTS...

I SAY GLADYS, IS THIS SCHRÖDINGER'S CAT SOME KIND OF NEW CRAFT BEER?

EDITORIAL . . .



Another year coming to a close and another just beginning, let's hope it's a good one for pubs, clubs, hotels and of course real ale!

Long winter nights just make me think of my younger years in the South East, drinking Young's Special, Fullers ESB and Young's Winter Warmer, proper brown beers that don't taste of lemons, marmalade, citrus, pine nuts or any other zesty stuff, just real uncomplicated bitter, hop and malty excellence. We need more of that and less of 'amber' beer, what was wrong with calling it bitter?

The biggest buzz in the north of the county is of course, the Tewkesbury Winter Ales Festival (TWAf), a fantastic event, a packed venue full of real ale and beer enthusiasts. If you haven't been, get a mini-bus of mates and get booked in!

Over the course of the following pages you will of course find all the usual features, articles and lively letters pages, not forgetting the competitions that continue to be ridiculously popular.

We must thank all of our sponsors for their generosity, as without them you couldn't enjoy the benefits of the prizes.

Our other advertising supporters, especially new ones, should also be mentioned because without them you wouldn't be reading this. So please support them all, the pubs, clubs, breweries, cider and perry makers, get out into the towns and countryside and enjoy our great drinking heritage.

Enjoy the winter season! Cheers!

Chris Leibbrandt, Editor, The Tippler

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COMPLIMENTS OF THE SEASON TO ALL

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WHAT'S
POURING
ON FACEBOOK



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NO GAS
JUST GREAT
ALE & CYDER
FROM THE BARREL

THE INDEPENDENT ALE & CYDERHOUSE IN THE HEART OF TEWKESBURY

REAL ALE + REAL CYDER REAL PUB

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& CYDER PUB OF THE YEAR 2023/24/25



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DOG FRIENDLY

Letters to the Editor



Hi Chris,

Seems s that "The Tippler" has been printed! We still have had no copies etc at our pub.

Strange, because we actually advertise and support the company every quarter!

So any chance we could have some to hand out, our customers are picking them up elsewhere and we're not happy!!!

Regards,

Peter at The Turks Head

Hi Chris,

Still no Tipplers for us. (Sad!). But I have read one now.

Also someone showed me their copy of the CAMRA 2026 book (Good Beer Guide - Ed). Sadly they chucked us out of it yet again.

And to think that this year we've purchased 287 different real ales..... 287 - more than ANYONE IN GLOUCESTER - yet we were chucked out! (Expletive)

So sadly I shall not be advertising in The Tippler anymore, it makes me look pathetic.

If however you are happy with my pub crawl article, then I will happily continue with it.

Regards,

Peter at The Turks Head

'Many thanks Pete for the email and the issues that you have with the Good Beer Guide and the local CAMRA set-up.

I know that the new regional guys are working really hard to get Gloucester back to speed, and I am sure that things are improving already.

I have had the honour of running a couple of national clubs before and one thing I do know is that once you get a few people together with a common

cause, it doesn't take long before things they can break down into personality squabbles, committees, sub-committees and bureaucracy. Usually the administration becomes more important than the cause and certainly more important than the outcomes.

It looks like this is what has happened recently, but I am sure things will only get better, particularly with regard to you entry into the GBG, well deserved, if currently unfulfilled.

I am sure that with some new blood in the magnificent city of Gloucester things at CAMRA will be as buzzing as the beer scene that exists, we need to not only highlight that, but cherish it too. Any volunteers out there who want to make CAMRA in Gloucester special, get in touch.

And by the way, yes, we would love you to continue the 'Throttle Club'!

Cheers!

Hello Chris,

I did smile when I saw the name Harveys become clear (last issue's crossword answer - Ed).

I do go to Sussex a fair bit as you'll know from the magazines from the area that I've dropped off at your home. Best is good but Old Ale on draft is great (bottled version is quite different and a lower ABV).

BTW, did I let you know about the Uley Brewery tour. 4 of us went (so I split the 2 free tickets so we effectively paid half price). The team were great - happy that I took some nibbles/snacks with us and the beer tasting was really enjoyable. Only 6 of us in total but the other 2 had previously worked for a brewery (in South Wales) so it was a nice mix. Best of all was pulling our own pints at the end of the tasting so we could enjoy our favourites more.

Cheers,

Laurence Morton

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Some of us old codgers are still happy to use the services of the Royal Mail, and we actively encourage all forms of (preferably printable!) communication. So get writing letters, sending emails and get your news, views and comments will be published!

'Many thanks for the email Laurence, and the news about Harvey's. Being a bit of a southerner, I know Harvey's beers very well and agree with your assessment, a good brewery to get to know.

Also, many thanks for the feedback on the Uley trip, I really love the place and their latest beer 'Cheeky Swine' is a marvel! Let's hope there are many more visitors via the competition, something we can only thank them for. Cheers!'

Hello Chris,

I've been handed copies of other beer magazines from around and about and noted the number of pages compared with the Tippler. See below:

Beer Leeds	-	28 pages
Derby Drinker	-	24 pages
Last Orders (Tamworth)	-	32 pages
London Drinker	-	52 pages
Hereford Hopvine	-	36 pages
Pint Taken (Worcester)	-	32 pages
Pint Sides (Coventry)	-	20 pages
The Tippler	-	76 pages

This illustrates the value of the Tippler (not value for money as it's free!).

The Tippler has more than any of these by a large margin.

Cheers,

Chris Laming

'Many thanks for the email and the the commentary about the regional magazines, interesting comparisons. This latest magazine has got bigger with 84 pages!

As it happens I have a heap of various regional magazines that I like to use to 'benchmark' the Tippler, so we can make it better. Tippler is the biggest in terms of pagination in the A5 category, as you say, by some margin, although to be fair, St Albans' effort is of equal size...interestingly,

they contacted me for help a few years ago. I'm pretty sure having CAMRA HQ on their doorstep may help too.'

Hi Chris,

Just replying on behalf of the Nottingham Arms Tewkesbury with Xmas Festivities and events on:

Xmas speed quiz on Sunday 21st December - 7pm start, limited tables

Xmas Eve - Thrown Together 8 til late

NYE - Reggae Got Soul

NYD - Hair of the Dog party - Mel and Him 5pm

Cheers,

Ant

'No problem, hope it goes well, Happy Xmas!'

PRIZE LETTER

Gloucester Brewery are now the sponsors of the new Tippler T-Shirt prize letter where you can win one of our coveted Tippler T- Shirts.



**GLOUCESTER
BREWERY**

**Send your letters, along with your T-shirt size, by either email, or by old-school post, to the Editor at:
The Tippler, 23 Theocs Close,
Tewkesbury GL20 5TX**

For a list of last issue's competition winners, please see page 74.

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THE HUNTER'S COLUMN

Our intrepid hero looks back, way, way back to the dinosaurs and even further. It seems that despite our current woes, it wasn't always like this...



The Christmas season wasn't always like this. It wasn't always turkey and tinsel, mistletoe and wine, sausage rolls and Wham.

It wasn't always celebrated. For the first 4.6 billion years on the planet (creationists please avert your eyes now) it didn't have a name.

In fact, most things didn't have a name. There were no days, no months, nor even years. Nothing was counted; nothing was labelled. The sun – it didn't have a name either – just rose and set, casting its luminous light on the third rock, in a rotating sphere of other big rocks.

The formation of the Earth, as it wasn't then known, (creationists please make sure you have both eyes closed) came about from the gas and dust of the early Solar System. This is, of course, still subject to much "speck-ulation"! The dust hasn't settled yet.

Dinosaurs made an appearance for a short while during the earth's slow evolution. They all had peculiar names, unknown to themselves at the time; they were just more or less on nodding terms with one another. However, millions of years later, they gained imaginative names such as Dreadnoughtus; Chungkingosaurus (honest) and, pictured here, one of my favourites, Fukuisaurus (there's a gag there somewhere). Gargoyleosaurus must have been a particularly unattractive member of the species and, I am sure, been less than impressed with its new moniker.

None of these would have decked any of their halls with holly or celebrated "The 12 days Of" and probably wouldn't have known how or when to start counting them anyway.

Their 'fingers' on each 'hand' varied from one to five, so one can imagine the arguments that would have ensued if they had started to count them.

The Trumposaurus was particularly thin skinned. Dinosaurs never celebrated anything and then wham (not the Londoners in shorts), one day they had a bigger hit than Last Christmas (that was the Londoners in shorts), which basically turned them into toast (still to be invented), placed them in the boneyard of history, and rocketed them into fossilised fame.

Obviously, the kind of fame that didn't live forever. That was serious bad luck. It was not a good time pick. One minute they're looking up admiring the night sky full of stars and planets, the next they get hit by one – an asteroid a.k.a. a mini planet.

It took millions of years to get over that little incident. The dinosaurs never did.

4.6 billion years of circling the sun (creationists, fingers in ears please, sorry) and it was only around 600 years ago, in about the



"One minute they're looking up admiring the stars and planets, the next they're hit by one"

14th and 15th centuries, that our planet gradually agreed on a name, becoming generally referred to as Earth. A misnomer if ever there was one, as only about 30% of the planet is actual land.

All of the other planets were named after Greek and Roman gods; months were too, whilst the days of the week were named after Germanic/Norse (Tuesday, Wednesday, Thursday, Friday) and Roman (Saturday) deities. Monday and Sunday are named after the Moon and the Sun, respectively. If that sounds all a bit pagan, it's because it is.

Now the pagans knew how to enjoy themselves and were inventing their own spirits and demons long before the Greeks and Romans got in on the act. Long before it all became fashionable. OK, so they went over the top a bit sometimes. Human sacrifices are never a good thing really, but they did invent beer and having invented it they needed something to celebrate. Like the dinosaurs before them, who they never knew and would have sacrificed if they had, they must have noticed the sun – it gets in your eyes – the moon and the four seasons (not the long trousered New Jersey Boys).

When you're living on the edge, even with a pint in your hand, you need luck on your side and if the sun starts to fade and you're worried about whether it's going to come back next season, it's time to start showing some respect; time to start worshipping it – and quick.

What better way to do that than calling everybody together to have a party, where you can all celebrate pagan-style together. They called it Yule because they fully guaranteed that 'yule' have a good time.

Beer came about by accident. A leaky roof dripped water into the storage jars, in which they kept their cereals. Whether it was Frosties or Weetabix isn't known, but the stuff fermented, somebody got drunk on it and, hey presto, Tewkesbury Winter Ale Festival was on its way.

Always leaning to the dark side, the Mesopotamians would have had a field day at this annual event. OK they might miss the human sacrifice side of things, but even looking at last year's beer menu, they would have soon felt at home in the Watson Hall.

Corn Ales Brewery would have piqued their interest – that's how they started, and the Cirencester Romans would have marched straight to the front of the queue for the Corinium ales – 1AD 4.4% and Imperial Porter 8.5%.

The Oldest Pagan in Town would surely have made a beeline for Darkland's Death Rattle Imperial



"Pagans new how to enjoy themselves, inventing their own spirists and demons..."



"Death Rattle Stout, a name that would have warmed the heart of every heathen in town..."

Stout 10%, a name that would have warmed the heart of every heathen in the room – "A truly decadent full-bodied aged stout, not for the faint hearted, live and let die for some voodoo inspired stouty badness".

They couldn't have scripted it better themselves. Wassail!

The Hunter

Gloucestershire Breweries Award Recognition

Four of Gloucestershire's finest breweries have recently received five prestigious awards, recognising their commitment to quality and brewing excellence.

Tiley's Brewery – Gold Award



Tiley's IPA was awarded the Gold Award at the Gloucestershire Beer of the Year competition, held during the Cotswold Beer Festival.

This rich, 6.5% New World IPA is brewed with an impressive 20g of hops per pint, resulting in an assertively bitter and highly aromatic beer.

Tiley's Brewery crafts its small-batch beers in an old stable block behind the iconic Salutation Inn at Ham—affectionately known as "The Sally", itself a former recipient of the CAMRA National Pub of the Year Award. This latest recognition highlights the brewery's ongoing dedication to quality and tradition.



(L to r) Pete Tiley, Head Brewer 'Floz' and organiser Tony Lucas at the Cheltenham Motor Club's 'Tiley's Beer and Cheese' evening.

Ashton Brewery – Silver Award



The Silver Award at the Gloucestershire Beer of the Year competition went to Ashton Brewery, Cheltenham, for their Jaffa Cake stout.

This 6.2% strong stout features a subtle addition of orange peel and roasted cocoa nibs, giving a citrus bitterness and hints of dark chocolate.

Jaffa Cake also won first place at the highly competitive 2025 Tewkesbury Winter Ales Festival, and was the first beer to run out at the 2025 Swindon Beer Festival.

Owner Pete Clark relocated Ashton Brewery from Ashton Keynes to Cheltenham in 2020, where he continues to brew on a 160-litre (1 BBL) microbrewery in his home's converted garage.



Pete Clark (left) receives the Silver Award from competition organiser Tony Lucas.

Corinium Brewery – Bronze Award



Corinium Brewery in Cirencester was awarded the Bronze Award for its Centurion II—a rich, malty stout with toasty chocolate undertones and a well-rounded, lightly hopped aftertaste.

Founded by Lucy Cordrey (left) and Colin Knight (right) in May 2012, Corinium Brewery began in a modest 11 metre garage using a half-barrel (80L) brew kit named Sylvia. As demand grew, the brewery relocated to the Old Kennels in Cirencester Park, upgrading first to a one-barrel (160L) kit called Sylvester, then to a 2.5-barrel (320+L) kit named Silas. In 2024, the brewery expanded again, installing a five-barrel (620+L) kit named Skylar.

In early 2019, Corinium Brewery opened a Tap Room and sunny courtyard, welcoming visitors to enjoy their award-winning beers.

This Bronze Award recognises the brewery's dedication to quality and innovation in the local beer scene.

The Corinium team receiving the Bronze Award from competition organiser Tony Lucas.



Clavell & Hind Brewery – 'People's Choice' and CBOB Silver Award

On 2 October, Clavell & Hind Brewery hosted a buffet at its Taproom in Elmstone Hardwicke, Cheltenham, to thank everyone who contributed to the success of the Cotswold Beer Festival in Postlip.

During the event, representatives from CAMRA presented two prestigious awards to the brewery team:

- **The Cotswold Beer Festival 'People's Choice'** – awarded to the first beer to sell out at the festival.



- **CAMRA West Central Region's Champion Beer of Britain Silver Award** for Blunderbuss – recognised for excellence in the Session Pale, Blond, and Golden Ales category. Blunderbuss is noted for its crisp, clean profile, with a heady aroma of melon sweetness and vibrant hoppy tropical fruit notes.

Founded in 2018 in Birdlip, Clavell & Hind Brewery relocated to the outskirts of Cheltenham in 2023. The brewery's name and beer titles draw inspiration from two infamous 17th-century highwaymen, reflecting its unique heritage. The onsite taproom and garden make it a welcoming destination for beer enthusiasts.



The Clavell & Hind brewing team, Alex (right) and Andre (left), with their two awards.

Taste Training at Tewkesbury's Black Bear

There's something even more rewarding than simply enjoying a quality beer: learning how to truly appreciate its flavours and spot any faults or off-notes. That's exactly what CAMRA's Taste Training courses are designed to offer.

These accredited sessions equip beer enthusiasts with the knowledge, skills, and confidence to assess beer objectively. Participants learn about CAMRA's beer styles, how to complete tasting cards, and how to recognise some of the more common off-flavours found in beer.

After completing the training, participants can:

1. **Identify the four basic flavours of beer;**
2. **Name the four key ingredients in beer;**
3. **Recognise typical off-flavours and understand their likely causes;**
4. **Use CAMRA's beer style sheets to distinguish between different beer styles;**
5. **Complete tasting cards and write descriptions suitable for CAMRA's Good Beer Guide.**



The Black Bear

The course also opens the door to further involvement. Graduates can:

- **Join a CAMRA Tasting Panel;**
- **Contribute to writing beer descriptions for the Good Beer Guide;**
- **Help decide which beers go forward to the Champion Beer of Britain Competition.**

On 11th October, seventeen enthusiastic beer fans gathered at the Black Bear in Tewkesbury for a six-hour session led by Simon Ardron, Tasting Panel Coordinator for the West Central Region. The Black Bear kindly provided a range of cask beers from local breweries—Goff's, Uley, Gloucester, and Cotswold Lion—ensuring a broad tasting experience.

At the end of the session, candidates could choose to join a tasting panel by completing twelve tasting cards over twelve weeks, earning an independently accredited Certificate of Competence. Alternatively, those who preferred

not to join a panel could receive a Certificate of Attendance.

To round off the day, a live Tasting Panel convened to taste and score five Gloucestershire cask beers, giving candidates the chance to participate in a real panel, build confidence, and contribute to CAMRA's ongoing work supporting local breweries.

Special thanks go to Simon Ardron for running the course, Leigh Norwood for organising the event in Tewkesbury, and the Black Bear team for their attentive and good-humoured hospitality throughout a busy Saturday.

Token Aid Presentation to Maggie's



At the 47th Cotswold Beer Festival, £1,020 was raised through the donation of unused beer tokens.

These funds were divided equally between Postlip's nominated charity, POPYRUS Prevention of Young Suicide, and CAMRA's nominated charity, Maggie's.

On 26 September, Veronica Emary and Ken Burney, committee members from Cheltenham CAMRA, presented a cheque for £510 to representatives of Maggie's. This donation will help Maggie's continue providing free, comprehensive support to people affected by cancer and their families.

Founded by Maggie Keswick Jencks, Maggie's centres work alongside NHS hospitals and offer both in-person and online support, addressing needs ranging from treatment side effects to financial concerns. No appointment or referral is required, ensuring help is accessible to all.



Veronica and Ken present the cheque to Maggie's Charity representatives.

For more information, please visit:
<https://www.maggies.org>

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WHATEVER IT IS – NEW MANAGEMENT, AN UPCOMING EVENT OR A NEW RANGE OF BEERS, JUST LET US KNOW!

chris@thetippler.co.uk



2025 Coming of Age: 18th Moreton Beer and Cider Festival

The North Cotswold branch of CAMRA staged the 18th Beer and Cider festival at Moreton Cricket Club on the weekend of the 12th and 13th of September. After some typical wet and windy British weather in the lead up to the festival, we were blessed with some fine sunshine on both days. Some 1,150 festival goers were welcomed to the lovely grounds of Moreton Cricket Club.

A range of 36 beers were available from breweries throughout the country and 10 local beers gave us a fine line up of 46 casks. Thanks go to the beer selection team and the Good Beer Company. The beer styles included pale ale, bitters, IPA, stouts and a Pilsner. A broad range of 20 ciders and perries came from local producers chosen by our Cider coordinator James Fry. In total 66 choices for drinkers to enjoy.

Friday opened at 11:00am and the crowds built up and set about tasting the range of quality ales, ciders and perries. CAMRA members from near and far turned out in force, many of whom had attended most of the previous festivals. The cricket field soon filled up with campers who added to the customer numbers. Paige and Red Shift, a local band from



Northleach, entertained the crowds in the evening despite some late evening showers.

Throughout the weekend Oink Catering provided an extensive food offering which was very popular. The cricket club BBQ provided breakfasts for staff and campers, thanks go to the local festival team for providing this.

More campers and caravans arrived for the Saturday 11:00am opening and a good crowd of locals were now enjoying some lovely warm sunshine. Entertainment was provided in the afternoon by three local lads called Blunderbuss making their first performance in front of a crowd. Then Cheltenham duo Mojo brought their

harmonies to the late afternoon revellers. Regular local band The Dropouts rocked the crowds in the evening, ending the festival on a high.

The first beer to run out early on Saturday was Biscoff Stout from North Riding Brewery in Scarborough, winning Beer of the Festival. The local Beer of the Festival was Hook Norton's Tower Ale. The majority of the beers were sold by the end of the evening with many compliments on the choice and quality of the ale selection.

This year's cider and perry bar offered 16 boxes of cider and four boxes of perry, making a total

of 680 pints, as the boxes of dry were only 10 litres each. All the cider and perry came from within the three counties and the closest to Moreton were the two products from the hometown Pearson's Cider. Pleasingly, the first box to sell out was the Blush medium sweet cider from Pearson's. The cider that won 'best by judges' was Gregg's Pitt medium blended Kingston Black and Browns Apple. A full flavoured and well-balanced genuine vintage cider. Vintage because both varieties of apple used are historically old varieties. The bar was well staffed with the regular and reliable Angela and both Carols. Guest appearance to staff was the Old Stag Cider team of Paul and Kerry. Great to have a cider maker serving and answer the questions of some interested punters. All the cider sold out, so a great success all round.

Thanks to all our great helpers, sponsors and to Moreton Cricket Club for the venue, we celebrated the sponsorship of our festival shirts with a visit from Joe and Dan from North Cotswold Brewery for a team photo. Eighteen CAMRA members were



signed up over the weekend. Thanks also to the team who worked tirelessly on Sunday morning packing and racking up the empty barrels, ready for collection, and clearing the site.

Many thanks to all for a great festival, come back next year for the nineteenth Festival on 11th and 12th September 2026.

Martin Jones
Moreton Festival Director

THE INN AT FOSSEBRIDGE



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PUB OF THE YEAR 2024**

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Beer and Cider Festival Helpers' Trip

On Saturday 11th October, the North Cotswold Branch once again held a helpers' trip for the many fine people who volunteered at their Ale and Steam and/or Moreton Beer festivals. This year's destination was Ludlow with the promise of some fine pubs and the Ludlow brewery for us to savour.

The coach left Cheltenham before picking up members at Bourton, Moreton and Worcester enroute. We arrived at just after noon, splitting into various groups and setting off in different directions to pubs on a map provided.

Our group headed to the market square where we went to the Church Inn under the shadow of the Butter Cross. The pub gave us our first taste of Ludlow Beers with their Bitter and Gold. You have a chance to visit the Ludlow Museum which is opposite the pub if you want to find out more about the town's history.

Our next stop was the Rose and Crown which can be found hidden away just off Church Street, near the marketplace. Dating back to the 13th century, it was taken on in 2016 and completely restored by Joules Brewery from Market Drayton. Serving the three Joules core beers Citra Blonde, Pale and Slumbering Monk which are all very reasonably priced.

Crossing over the town square with its bustling Saturday market, next we visited the Blood Bay,

named after a famous local race horse. This unique Victorian style pub is split into three small drinking areas graced with serving hatches. Uley Pale and Taverner were on offer at two of the three hand pumps. These are set on a curved bar giving it a distinctly old-world feel.

After a 10-minute walk along Corve Street we found the Unicorn. A Black Country Ales Pub that they had recently acquired and refurbished re-opening earlier this year. Many of the fine features of this traditional pub dating back to the 1600's has been highlighted with a large beer garden and games room. The full range of Black Country Ales and four other guest ales on the hand pumps give you a great choice of ales, three ciders were also on offer.

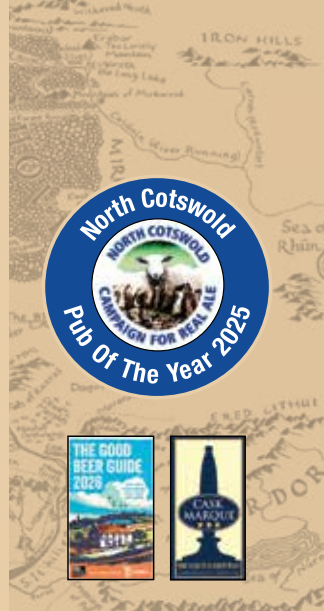
Our last stop of the day was the Ludlow Brewery, set in a converted engine shed alongside the station. This is a very impressive brewery tap with inside and outside areas to drink the brewery's fine selection of ales. Pop up food outlets are also on the site.

A big thanks to our driver and beer festival stalwart, Rob James, who devoted the day to get us to and from Ludlow in his Marchant's coach.

May I again express my thanks to all our helpers who volunteer at our festivals. We know that without them CAMRA would be in more trouble than it appears to be at the moment!

Martin Jones

Chair, North Cotswold Branch



An Inspirational Cotswold Inn

Considered by many to be JRR Tolkien's inspiration for the Prancing Pony, Middle Earth's most famous pub in The Lord of the Rings, The Bell Inn is a fine example of a traditional coaching inn providing quality food, drink and accommodation in welcoming surroundings.

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15Yrs

Riding the Craft Beer Wave

The story of Cheltenham's Favourite Beers

On Wednesday 8th October, Cheltenham's Favourite Beers raised a glass to its 15th anniversary with a celebratory 'Meet the Brewer' evening (as shown above) featuring Bristol's Arbor Ales. The night also marked the launch of a bold new collaboration – Brewers Breakfast, an 11.5% ABV Treacle Imperial Stout. It was a fitting toast to a bottle shop turned bar that has seen the UK beer scene transform beyond recognition since opening its doors in 2010.

From Bottles to Cans

When Favourite Beers first opened, its mission was clear: to champion bottle-conditioned beers, or as CAMRA famously called them, "Real Ale in a Bottle." On launch day, the shelves groaned with 413 different bottled beers from 100 UK breweries, alongside 85 Belgian classics, a smaller range of international imports, and over 150 ciders.

In just two years, that number had nearly doubled to 950 bottles – and still, not a single can in sight.

Fast-forward to 2025, and the picture couldn't be more different. The shop has evolved into a welcoming bar space with seating for forty, eleven keg lines, and chillers brimming with craft beer. Around 400 different products still line the shelves, but today, the majority are in cans. Even the traditionally bottle-loyal German and Belgian sections now gleam with colourful aluminium.

A Change of Heart

I still remember our first day when a young chap came in and asked where our cans of Carling were. I told him "I'd never stock canned beer."

I may have had to eat my words over the subsequent years, but my change of heart mirrors the UK's wider embrace of the craft beer revolution – a movement born in the USA and adopted enthusiastically by British brewers and drinkers alike.

Back in 2010, Favourite Beers stocked just fifteen beers that could be called "craft" – fourteen of them American. Only BrewDog's Punk IPA, soon joined by Thornbridge's Jaipur, hinted that the UK was beginning to follow suit.

A pivotal attitude changing moment came in 2011, when I took a 'Beer Collection' road trip to London with my good friend Krishan Rajput of Stirchley Wines, Birmingham. We called on five of the emergent craft breweries in the capital including a visit to Beavertown at Duke's Brew and Cue bar where Logan Plant invited us to help him finish a brew in his tiny cellar brewery. We were also given a tour of The Kernel brewery in Bermondsey by founder Evin O'Riordain and visited Camden Brewery, London Fields and the brand new Moncada brewery. We returned home with great memories and a van full of freshly bottled beers most of which had never previously been available outside of the Capital.

Still, cans took longer to win over the traditionalist in me. The first examples we stocked came from the USA, but it was the initial release of Punk IPA in a can and Bristol's Moor investing heavily in a cutting-edge canning line that convinced me that this was the future. The benefits were undeniable: cans protected beer from light, oxygen, and damage, while improving sustainability and taste. The beer simply stayed fresher, longer.

Riding the Craft Beer Wave

From 2013 to 2016, the UK craft beer movement reached fever pitch. Limited-edition releases, brewery collaborations, and online hype turned beer launches into headline events. Favourite Beers saw queues forming down the street for cult releases like Cloudwater's V Series DIPAs, Magic Rock's Cannonball Run, and Siren's Rainbow collaboration box sets.

By the shop's fifth birthday, our range had expanded to include beers from more than thirty UK craft breweries, alongside a huge range from the USA and European imports from Mikkeller (Denmark), De Molen (Netherlands), and Nøgne Ø (Norway). As cans grew larger and more artistically designed, the shelves became as much an art gallery as a beer display.

The Local Boom: DEYA and Beyond

Cheltenham's own DEYA Brewing Company became the jewel in Gloucestershire craft crown when it opened in 2016. Founder Theo Freyne had been gypsy brewing his now-iconic Steady Rolling Man during 2015, often bringing early growlers to Favourite Beers' Friday Beer Clubs for feedback.

When Favourite Beers organised the first Cheltenham Beer Week, Theo collaborated with Gloucester Brewery, Prescott Ales, and Favourite Beers itself to brew his first DIPA – simply called D.I.P.A. The rest is local beer history. DEYA's rise has firmly placed Cheltenham on the national craft beer map.

A Mature Revolution

The explosive momentum of the early craft beer

boom may have cooled, but its legacy endures. Today's scene is richer and more diverse than ever, with rising interest in modern sours, traditional German styles, gluten-free beers, and impressive low- or no-alcohol options.

Through it all, Favourite Beers has continued to evolve, balancing tradition and innovation, and serving as a hub for Cheltenham's beer drinkers.

I'm a long-time CAMRA member, now of state-pension age, but I'm still excited to try many of the interesting and vibrant offerings that modern craft breweries produce. I do however wish that more of the 'traditionalists' in the CAMRA movement would be a bit more adventurous. A more inclusive attitude toward all good beer could go a long way to reversing the worrying decline in membership.

Cheers to Fifteen Years

Cheltenham's Favourite Beers has not just witnessed the craft beer revolution – it has lived it, poured it, and shared it with the community every step of the way.

Here's to the next fifteen years of flavour, friendship, and the never-ending joy of discovery at the bottom of a glass.

Leigh Norwood



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Sun: See website



What happened to 2025?

Where has this year gone? Already I'm writing a few words for the winter edition of The Tippler with Christmas fast approaching.

From a beer perspective, winter has to be one of my favourite seasons as we see a number of winter ales brewed. Typically stronger, spiced or both to help keep us warm and cosy during the cold months.

It also means that planning for the twenty ninth **Tewkesbury Winter Ale Festival (TWAF)** is in full swing. If you haven't already, now is the time to mark the 2026 calendar with the festival dates: Thursday 5th February to Saturday 7th February 2026. Your chance to taste over 70 genuine winter real ales and local ciders.

TWAF doesn't get off the ground without volunteers. If you would like to volunteer and can spare a few hours it would be great to hear from you. The contact email address is

TWAFvolunteers@tewkesbury.camra.org.uk

Volunteers get free drinks vouchers and a thank you social event in the summer.

Planning for a beer festival doesn't slow down the normal branch social activities. The recent trip to Ledbury was well received, with several members informing me they had never been before, but

would be looking to return, such was the quality they found.

The coach trip to Ludlow on the 22nd November is full, with a reserve list, as is the mini bus trip to the Three Kings, Hanley Swan on the 11th December. The Chair confesses that having lived in Tewkesbury for 20+ years this will be his first trip to The Three Kings and I hope it lives up to its reputation.

Through clever planning we managed to increase the capacity for the Xmas Bash on the 20th December, the extra places being taken quickly as we are again sold out – a problem to put on the list to think about for next year's event.

Ale Amble walks around Tewkesbury High Street are proving popular– all are welcome and for details on these please contact

chair@tewkesbury.camra.org.uk

Thank you to everyone on the Tewkesbury Branch Committee and those who aren't but have equally contributed to making 2025 a great year for Tewkesbury Branch.

Wishing all our members a very merry Christmas and a happy New Year.

John Roberts

Chair, Tewkesbury CAMRA



Our GBG Pubs for 2026

Congratulations to the eight pubs included in next year's Good Beer Guide from the Tewkesbury region, which are:

Tewkesbury: The Black Bear, The Cross House Tavern, Inferno Firepit Bar & Venue, The Lower Lode Inn, The Royal Hop Pole, The Village Inn

Newent:

The Cobblers, The Kings Arms



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Beer Scoring – it matters!

CAMRA's new 'Find Pub' app makes beer scoring simple.



I'm often asked how a pub gets into the Good Beer Guide.

It's a prestigious publication to be in and helps drive trade towards the pubs it features, so it's naturally a sought-after listing.

Well, it all starts with the beer scores a pub gets from CAMRA's members. Put bluntly,

no beer scoring, no listing. **Which is why it's so important that we score the beers we taste.**

HOW DOES IT WORK?

You can score a beer through an app available for download from the CAMRA website.

NEW, EASIER SCORING

The old 'WhatPub' app has now been replaced with a new 'Find Pub' app which can easily be downloaded to your phone. Go to the CAMRA website, find 'Search' and type in 'Beer scoring', which opens a page with full details about the National Beer Scoring System (NBSS) and how to use it. Then just follow the instructions. It's easy and it works!

Pete Adams, Tewkesbury CAMRA



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Since taking over the Chair Area Coordinator Vice Chair of the Forest of Dean area of CAMRA, I'm gradually getting the hang of all the CAMRA toys regarding communications, but haven't yet mastered the beer scoring data that is available. Hopefully that will be accomplished by the time the next Tippler appears.

Recent socials and those arranged until the Xmas/New year period are;

- Thursday 13th November - The Dog House, Coleford
- Thursday 20th November - The Tufthorn Inn, Milkwall (near Coleford)
- Thursday 27th November - The Bell Inn, Redbrook
- Thursday 11th December - The Red Hart, Blaisdon. Xmas pullovers and social

An awayday social to Birmingham is a possibility on Saturday 13th December.

Socials for 2026 are not decided yet but will be every two weeks.

For details contact Chris Laming at:

forestofdean@midgloucestershire.camra.org.uk

Chris Laming, Vice Chair, Forest of Dean CAMRA



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Mummers the Word...

You have to pity poor old Saint George, patron saint of England currently assigned with a misguided mission to paint red crosses on roundabouts. But we'll gloss over that. In days of old he is reputed to have slain a dragon, and allegedly did other great things that earned him the title of Saint, not just in England but in at least seven other countries including Ukraine. He is also patron Saint of the City of Moscow. It is doubtful that he ever set foot in England.

The Forest of Dean Mummers perform their traditional Christmas play in selected pubs in the Dean Forest and Wye Valley to a bemused and often bewildered audience. It is essentially a very silly folk play thinly disguised as a combat tale symbolising death and rebirth with Saint George, our reputed hero, fighting and being slain by the villainous Turkish Knight (cries of 'boo') only to be revived by an inebriated doctor, who with his magical elixir which "cures ixey, pixey, palsy and gout, all pains within and all pains without".

The Doctor then revitalises our hero Saint George to fight back with increased vigour, with liquor, (cries of hurrah!) to murder the evil Turkish Knight who is cheered on by the Devil in Disguise, otherwise known as Beelzebub (played by me).

Tradition, however, allows the Turkish Knight to live – perhaps calling for peace and unity. Also participating in the madness is a character called Raggedy Jack, Johnny Funny and not forgetting, Father Christmas himself, who introduces and closes the play by ringing his festive bell.

At the end of the performance a Christmas carol is sung, and the audience are invited to contribute towards a chosen charity. Last year the Forest of Dean Mummers raised over £1,000 for Great Oaks Hospice in Coleford.

Our first pub on Saturday 21st December 2024 was the **Severn Bore** on the A48 at Minsterworth. It was a surreal experience as I drove to the pub dressed as Beelzebub with Father Christmas by my side and Saint George huddled with his shield in the back seat. We parked up at the Severn Bore in good time waiting for our performance.

Apprehension turned to fear when a coach pulled up and the passengers slowly disembarked and headed, not necessarily in a straight line, to the pub. Fear turned to blind panic when it was noticed that everyone in the company was dressed up as Father Christmas, or to be more accurate, totally inebriated Santas. This created a dilemma, what should we do? The prospect of severe heckling and abuse was an almost certainty if we were to perform our traditional play, and no one would be paying the slightest bit of attention.

The Turkish Knight, Johnny Funny and Raggedy Jack were in another car with the Drunk Doctor driving, and witnessing the abundance of red cloaked and white-bearded very merry Santas we had to decide what to do next. I favoured the option of hiding or simply driving away, but as the Mummers had been booked by the Severn Bore it seemed discourteous to escape from the inevitable chaos, after all our performing our festive play to a mob of tired and emotional Father Christmases could, in theory, be potentially lucrative for our charity raising funds.

Brave Saint George stepped out of the car with unconvincing confidence and beckoned us on to instigate the proceedings... after all what could possibly go wrong? Then realising that the Santas were slowly, and unsteadily, returning to the awaiting coach the not-so-brave Saint George made a hastened retreat

to the car and tried to hide. It turned out that the brief stop-over was meant to be just a toilet break and the festive frivolities were, in fact, rugby fans on their way back to Gloucester after an away game in Wales. It was a very merry sight to behold, and they were certainly full of Christmas cheer – in the guise of cans of cider and beer.

The coach departed and we entered an almost empty pub with a degree of trepidation to perform our play. Usually the sight of Mummers acting out their traditional Christmas play is bewildering and confusing enough, but the locals at the Severn Bore pub had just witnessed something far more bizarre.

On the same evening, we visited the **Golden Lion** in Cinderford, **The Speech House Hotel** and then finished our performances at the **Railway Inn** in Newnham on Severn. The Railway is a proper traditional boozer with stone-flagged floors, wooden settles, with photographs of old Newnham and railway themed artifacts. It is usually quiet and atmospheric, with Uley Brewery beer and real ciders on tap making it a great local.

However, when the Mummers turned up for their scheduled performance we were greeted with the unexpected thumping beat of rock music resonating from the pub. With just four days to go before Christmas, and on a Saturday night, people were having a good time and partying in a packed-out pub. I think the band were 'Damaged Goods', a well-regarded local covers band with a loyal following. Were we double-booked or was this just a mischievous misunderstanding?

When the band took a break, the Forest of Dean Mummers took over, Father Christmas loudly ringing his bell to start the play. We persevered amongst the cacophony of noise and chatter, mostly unheard and misunderstood, with poor St George slain and lying uncomfortably on a flagstone with people literally stepping over our revered saint.

Ironically, Newnham on Severn was the place where the traditional Forest of Dean Mummers play was originally collected way back in late Victorian times – not that anyone in the Railway would have cared about that in the slightest. To be fair, the partygoers did contribute a significant amount of money to our charity causes, or were they just bribing us to leave as quickly as possible?

We sought refuge in the **White Horse** at Soudley, a fantastic local pub where hosts Mike and Suzanne have always made us most welcome. At last Saint George was in safe and familiar surroundings.

The previous week the Mummers toured the Wye Valley, performing successfully at **The Bell** at Redbrook and then crossing the footpath slung on the railway bridge of the old Wye Valley line to the famous **Boat Inn** at Pennalt. The River Wye forms the boundary between England and Wales with the Boat Inn geographically located in Wales, albeit just a stones' throw from

England's fair and pleasant land.

Not so good if you are acting the part of Saint George, especially when the pub is frequented by a group of cyclists all claiming to be proud and patriotic Welshmen from the town of Monmouth... Dw in meddwl eu bod nhw'n dweud celywyd!

St George might have misheard the constant cries of 'Duck Off' as there were

no ducks nearby. It was a heartening change for my character of Beelzebub and the Turkish Knight to receive

such an enthusiastic and warm reception from the Welsh audience. Our last performance that night was at the excellent Lamb Inn in Clearwell – an absolute gem of a pub with beers drawn straight from the cask.

Then there was the occasion in the **Orepool Inn**, the year before, with poor St George again slain and lying on the floor and expecting

assistance from the Drunken Doctor, when instead three or four attractive female young doctors came to revive him in all manner of ways. It reminded me of Sir Gallahad in 'Monty Python and The Holy Grail', being seduced by Zoot and the stunning girls in Castle Anthrax... "Please, relax; we are doctors!" Possibly to the dismay of our Saint George, the Drunken Doctor came to save him from further embarrassment.

The good St. George and his team of mad mummers will be out and about again performing their traditional play during Christmas and the New Year.

Google 'Forest of Dean Mummers' to find where we will be appearing.

Also look out for performances from the Gloucestershire Morris Mummers, Lassington Oak Mummers and the long-established Marshfield Mummers on the Wiltshire Border. There are displays of Morris Dancing and Mummers Plays on Boxing Day at the **Queens Hotel** in Cheltenham and Gloucester Cathedral. (Check the internet for details).

Geoff Sandles



"The Forest of Dean Mummers perform to a bemused and often bewildered audience."



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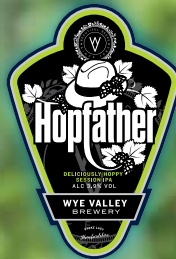
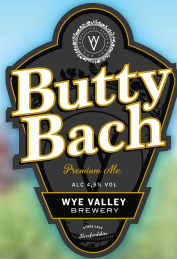
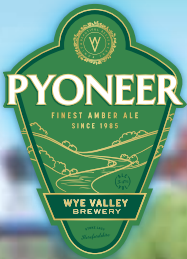
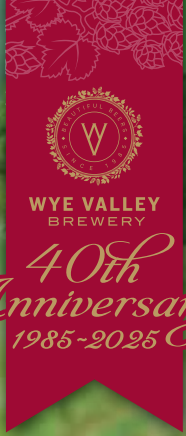
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The Tegestologist



Welcome to a series all about Tegestology, the little known term for the collection of beer mats. This issue we're continuing the theme of music and beer mats, of which he has quite a few in his collection . . .

There are some things in life which always seem to go together: fish and chips; swings and roundabouts; bits and bobs. It's no different in the beer world, but I'm not talking about pickled eggs... it's music and jingles.

Do you remember in the 80's and 90's when several old brands were re-used from breweries which had been taken over in the 1950's and 60's?

Some brews may have been from old recipes, but I think it was due to breweries trying to make themselves appear smaller, or even independent, to combat CAMRA's effect on their market. An obvious one for our region is Flowers, where even the brewery was renamed Whitbread Flowers. There were many other regional brews from the Whitbread stable like Fremlins, Wethered, Strongs, Duttons etc., which had all been 'binned' shortly after take over. Watneys were as bad, with Steward & Pattison and Tamplins, plus Courage reinvented Georges for a period.

Well, were you aware that some of these names are coming back again, but under different circumstances? Have you seen Double Diamond in off-licences recently? That's a name that was everywhere in the 1960's and had some memorable TV adverts to promote it. The brand is owned by Allsopp, a descendant of the original Ind Coope Allsopp Ltd. brewing family, though it is currently

cuckoo-brewed by Kirkstall brewery in Yorkshire. Here is one of the new mats alongside an original: Cats 7 and 36. However, it is the jingles from the TV adverts that I am featuring in this edition.

A DD Works Wonders- so drink some today [1D100 music symbol]. They went on to add "I'm only here for the beer", providing them with many opportunities to exploit that theme on TV and on mats. Just google it if you are too young to remember it, or want a refresh...

Another 'old' brew just released last month is Boddingtons Bitter, brewed in cask form by Lees in Manchester. The brand is still owned by AB Inbev and has been in continuous production in cans and for export ever since it went from a bestseller, and by all accounts a lovely beer, to being unsupported and completely irrelevant. So, look out for the new real ale on draught, which is brewed to the original recipe.

By Eck! Do you remember the Boddies adverts? They featured Mel Sykes amongst others and promoted the creaminess of the beer, which was created by the nitrogen widget inserted in the can. You could buy a four-pack with a free coaster. Here



is Cat 60 from 1993 in the set of six to collect, and Cat 76 with the ice cream cone cut out of the mat.

It wasn't only the adverts that were amusing, but the memorable jingle or soundtrack they employed. Anna Chancellor of Four Weddings fame, featured in the classic Gondolas advert from 1993, which paid homage to the Wall's cornetto advert from 1981. "Just one Cornetto, give it to me", which even 40 years later is still the wording I use to replace the Italian when hearing the Oh sole Mio music anywhere. I don't think the reprise did Walls any harm either.

Do you want a flake in that luv?

Going back in time to the 1970's, in the days before the big six brewers spent all their marketing budgets on German lagers or the faux-Italian brews of today, they would heavily promote their bright keg beers. Watneys Red barrel was the epitome of that style and their jingle was 'Roll out the barrel, lets have a barrel tonight'. You may recall the tune with the theme of drinking songs that were regularly sung around the piano in 1960's pubs. This mat, Cat 104 from 1969 emphasises the musical aspect.



Courage dipped into this theme but with a retrospective view, with Chas & Dave singing along, to a piano of course, with film clips of post war pub scenes. I can't recall if their singles spawned the adverts or vice-versa, but Gertcha and Rabbit, Rabbit, Rabbit are still well-known hits.

Several other brewers placed TV adverts, but without any memorable tunes or jingles. M&B's Brew XI, Bass and Ansells all stressed

that their beers were for men and here is a quick selection of mats to illustrate this. Davenport's:

beer at home; Harp stays sharp to the bottom of the glass; and Peter Kaye's classic 'Ave it' football slogan for John Smiths on celluloid, were all supported with cardboard mats.

Carling Black Label had some brilliant mats in 1987, with 'I bet he drinks CBL', but no specific tunes other than singing the slogan. Pretty much the same as the Hofmeister bear,

George, with his swagger around the bar. But I'll finish off with probably

the simplest drinking song of them all from Skol lager, with Hagar the horrible and crew chanting Skol, Skol, Skol, Skol... Here's a mat to go with it!



Russell Murfitt

A year in charge, a good start...

‘By 2050, if things carry on as they are, there’ll be no pubs left in Britain, that’s a scary thought,’ said Kai Reeves, the forward thinking boss at Gloucester Brewery. “I want to make sure that doesn’t happen here in this great city of Gloucester. Growth is, however, hard work as the market is tough.

I was talking to Kai just after his first year in charge of the brewery and its excellent tap room in Warehouse 4. Overlooking the docks, it is ideally situated for festive activities, being right in the middle of the quays. The real ale and brewing scene is thriving here, and there is a great vibe when you visit. It’s well worth a visit with their consistent entertainment, it’s a perfect spot for a big night out.

“I’m a local lad, went to school here, played rugby here, I want to make sure our brewery is at the heart of the city community and I am working to make sure that happens. I spent sometime in the drinks world with Cambridge Distillery and the UK gin business and needed a challenge. I could have found a job that made me more money, but I wanted to make my mark here, become a success in the local community, where I come from.”

Looking around the taproom in Warehouse 4 you can see the local influence and, in particular, the Gloucester Rugby connection, there are huge paintings on the wall of the former captain, Lewis Ludlow, and the head coach, George Skivington, I asked Kai about any links with the club.

“As it happens for the coming season we have signed a deal with them to supply beers in cask

and cans, which we’re really pleased about. The rugby community is part of a ‘trickle down’ effect, not just here in the tap room and brewery, but also the wider city community, it’s the glue that holds so much together. It’s also part of the core audience in the taproom, they are young, by real ale drinker standards, with most being 35 – 55, it’s great to see.”

I was in the marketing trade for a long time and was always hassled about key performance indicators (KPI’s), I imagine your board members are just as keen on scrutiny of your performance, how do you measure success, if you take out sales, is there a satisfaction performance that is recognised by the trade?

“Well yes, in actual fact there’s something called Best Bar None (www.bestbarnone.com) that we’re signed up to and it’s a great leveller, it certainly keeps you on your toes.”

I checked this out and it says in its blurb: ‘Best Bar None accredited venues have been assessed for their commitment to excellence in safety, customer service, and responsible alcohol management practices. When you visit a Best Bar None venue, you can relax and have a great time knowing you’re in good hands. Supported by the Home Office, the hospitality and drinks industries, the comprehensive accreditation assesses against four themes: Venue management; Staff training and care; Customer safety and welfare; and Customer service and community.’

So, how is Gloucester Brewery doing on this scale?

“We’ve done really well, and this is down to everyone working here who made it happen. We’ve gone from a starting point of 17% right up to 93% in one year, I’m proud of that.”

Speaking of other KPIs what about the beer range what are the favourites?

“Our top five are, in descending order, the top of the pile in first place being IPA, second is lager, third Gloucester Gold, fourth is NIPA and finally fifth is Cascade. As you can see, not a lot in terms of traditional real ale best bitters, but the market has changed, and that’s a good thing, don’t you think?”

I’d go along with that!

Chris Leibbrandt



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Stroud launch the 2026 Good Beer Guide



Pictures by Henry Bloomer

Stroud CAMRA launched the 2026 Good Beer Guide on Saturday 27 September at the Woolpack in Slad, which is back in the guide after a year's absence.

The pub was very busy and we had a good turnout of CAMRA members to celebrate the publication of the 53rd edition of the UK's best-selling beer and pub guide, and the Woolpack's achievement in being listed as one of the best real ale pubs in the area. Many Stroud CAMRA members were involved in visiting and shortlisting pubs for inclusion in the guide, so this was as much a celebration of their efforts, culminating in the publication of the end result.

The Woolpack has Stroud Budding, Uley Bitter and Pigs Ear on handpump, plus a guest beer. On Saturday it was Cotswold Lion Shepherd's Delight (3.6%), a light crisp flavoursome ale which I haven't encountered on the bar for a very long time.



The Good Beer Guide 2026 entry for the Woolpack reads:

'Popular, 17th-century inn clinging to the side of the Slad Valley with superb views. It achieved fame through Cider with Rosie – author Laurie Lee was a regular and was instrumental in saving the pub. It has been restored and enhanced, with built-in dark wooden settles in the end rooms. A recent two-storey extension to the rear has enlarged the kitchen and added a new restaurant area to the right-hand end room, with a ceiling painting of the Slad Valley.'

Chat GPT says the Woolpack is 'a pub steeped in character, perched on a hillside with views that rival the beer', while Lisa T on TripAdvisor enthuses that it's 'a very nice place just across from a very olde-worlde church'. The olde-worlde church was built in 1834 and Laurie Lee, author of Cider with Rosie and a regular at the Woolpack, now lies in its churchyard.

The Woolpack is often described as 'unaltered' or 'untouched by time', but has in fact been altered subtly and with infinite care over the years. The built-in dark wooden settles in the end rooms that look as though they have been there forever are less than 30 years old and the new restaurant area features brand new Crittall-style metal window frames with lever-arm stays hand-made by a local blacksmith to match the existing windows.

Stroud CAMRA chose these eight pubs to be included in the guide this year:

Badger, Eastington
Old Lodge, Minchinhampton
Butchers Arms, Sheepscombe
Woolpack, Slad
Ale House, Stroud
Lord John, Stroud
Prince Albert, Stroud
Carpenters Arms, Westrip

Published by CAMRA on Thursday 25 September, the Good Beer Guide is the UK's best-selling beer and pub guide and this year marks the 53rd year of publication. It started life in 1972 when it was a small, 18-page, loose-leaf collection of papers stapled together and sent to members. The first bound and professionally printed version came two years later in 1974.

Today the new, 2026 Good Beer Guide features around 4,500 pubs, bars and clubs, 3,000 breweries in its 900+ pages. Each entry contains a short description as well as details of regular and guest beers both local and national. The self-styled 'beer-lovers' bible' is fully revised and updated each year.

The guide is completely independent, with listings based entirely on evaluation by members of CAMRA's 200-plus local branches. The unique breweries section lists every brewery – micro, regional and national – that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included.

The Stroud CAMRA area has around 80 pubs (GL5, GL6 & GL10 postcodes) and is blessed to have a large percentage of really good ones, serving real ale in characterful and sometimes idiosyncratic buildings. Choosing which pubs should be in the guide is an exacting process. Each shortlisted pub is visited unannounced at least



three times a year – in spring, summer and autumn – to see how the pub fares at different seasons, whether the number of beers available varies, and if the temperature and quality is consistent on a hot summer's day as well as on a cold autumn night.

Teams comprising at least two members armed with electronic thermometers assess each pub, and these teams are rotated to avoid unconscious bias. So every pub is assessed by three separate teams of assessors a minimum of six different individuals. As far as possible they try to judge the quality and condition of the beer on offer – the part that is down to the licensee and the cellarmanship – rather than whether or not a particular beer is to their taste.

With this meticulous procedure and attention to detail, no wonder the Good Beer Guide remains the UK's best-selling beer and pub guide! Involving three visits with two different judges each time. The pubs that make the cut really do deserve to be there, and we are always sorry we cannot get more in.

Stroud CAMRA has more than 150 members who file reports on the pubs they visit, rating them for the range and quality of their beers, as well as welcome, service and atmosphere. At our monthly meetings, these reports are used to draw up a shortlist of pubs to be visited and evaluated for inclusion in the Good Beer Guide.

Tim Mars
Pubs Officer, Stroud CAMRA

THROTTLE CLUB

The 'Throttle Club' is a Turks Head social drinking boys and girls club with only one rule: behave! Recently we decided to head off to the great little pub hub town of Tewkesbury during the Oktoberfest. What could possibly go wrong?

Ten of us had started off by catching the bus from Gloucester. When we arrived in Tewkesbury it was decided to start our visit in the renewed Black Bear. Quite different inside now, well half of it, the 'old side' is exactly as its always been but the new section. Wow! Very busy indeed.

As you can see from the photograph, Christine led the way with her 'German Style' hat and false blonde plaits! The music was made by Germanic men wearing odd hats and baggy style shorts held up by - what ever its called!

It was an outing for grown ups. No naughtiness was allowed especially as people knew we are very keen on The Tippler Wondermen printing us, so...not being naughty.

After The Black Bear it was off to The Britannia. There were three ales, very nice as I tasted them all. And a lovely landlady, Paula, who obviously has brains because she knew how to make us behave. Not bad prices either.

Next Christine pointed that we men (everyone but her that is) should earn a few brownie points by being a good boy. We all tried.

Next stop was across the road to The Albion. Trouble with that pub is its lovely. Makes me feel ugly compared to the place. The ales were all good, so we all had one (or a greedy two) and listened to a little live music. They had a duo playing in the window area and they were pretty

cool. We knew the songs but decided not to get thrown out by joining them - too dangerous!

After that, we headed the 200 yards down the High Street, and set off for The Cross House Tavern. Lovely old building and the Liverpudlian who runs it keeps it amazingly clean and tidy It's obviously not in Liverpool!

Anyway quite a lot of lovely ales to choose from - no crappy lagers either, what a result. The only problem is understanding the landlord, Laurence - he doesn't speak 'proper' English, but Liverpudlian...like the accent it sounds interesting, but being posh and a bit deaf I really couldn't understand.

But what the heck? Everybody else does. This pub is in incredibly good taste - the decor etc. Mind you they must be strong, getting the beer barrels up on the bar!

And a real fire, blow me, a **real fire!**

Then, as we left it was off to The Nottingham across the road. Looks lovely from the outside and gives the

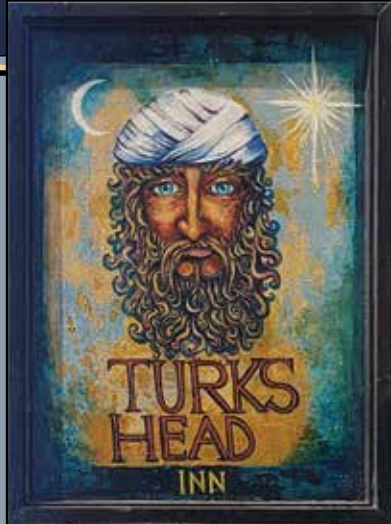
impression of being very large, but suddenly when you get inside you think, how nice and cosy and cuddly. Good ales again.

That's the problem that Gloucester has (not us!) that Tewkesbury doesn't. Tewkesbury always has lots of real ales in most pubs and another good thing is Tewkesbury is only takes about 30 minutes by bus to get us back to Gloucester.

Have a nice Christmas everyone. I shall sadly not be running The Turks Head next year as I am a bit too poorly. But never mind, its still there!



Pete Sheehy



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Uley Brewery, UB 40

Celebrating 40 Years



It was a late autumn morning and the sun helped wit the fabulous drive through the glorious Gloucestershire countryside to end up in the village of Uley. Pete, my design partner and I drove into the lane that houses the brewery and found the head brewer, Ken, (below) in the yard busily bashing away at barrels whilst listening to country and western music on the radio. There's probably a technical term for what he was doing but I wouldn't know what it is.

We'd come along to meet the small team of eight enthusiasts who keep the family owned brewery running, based in the same buildings as the original brewery that began way back in 1833.

'Everybody here does pretty much anything that needs doing, you can't run a business like this without a culture of team work and mucking in when you need to,' said Emily Brooks the general manager.

Nick Sharratt, a recent recruit in charge of operations (not medical) sitting at the next desk chipped in: 'My shoulder smells of malt as I had to help unloading the delivery lorry first thing, it's kind of what happens to make the place run'.



The history of the current brewery is pretty well documented, with the infamous curmudgeon, Chas Wright, setting things up in the early 1980's. Known as a tower brewery, the natural spring water comes into the brewery at the top of the site and the finished beer comes out at the bottom. The spring water, English hops and floor malted barley all add to the rich character of the beers.

This most recent incarnation is 40 years old this year and they have had a schedule of celebratory special brews to mark the occasion. From March through to December they were:

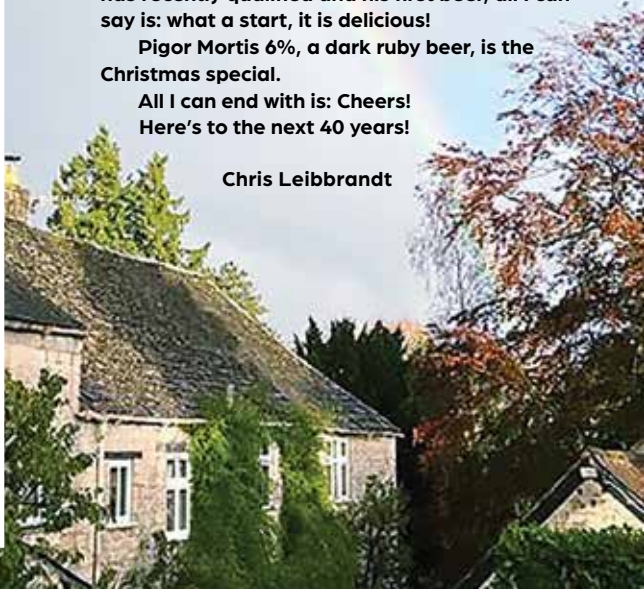
- Hogs Wallop 5.2%, a pale ale
- Hetty Pedlar's Porter 4.2%
- Gilt Edge 4.5% a copper beer
- Cross Breed 4% a one-off excellent beer
- Guilty Pleasure 4.5%, a copper beer
- Boarbeer of Seville, a 4% amber ale
- Severn Boar a 6% a fruity beer
- Harvest Special a 4% robust beer
- Cheeky Swine is a 4.8% red ale

We were lucky enough to try the Cheeky Swine straight out of the barrel before it was sent out. Not only that, but we also had the pleasure of the company of Tim Ingram, the newest brewer who has recently qualified and his first beer, all I can say is: what a start, it is delicious!

Pigor Mortis 6%, a dark ruby beer, is the Christmas special.

All I can end with is: Cheers!
Here's to the next 40 years!

Chris Leibbrandt





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Rearrange the yellow squares to find a brewery

ACROSS

1. Your direction is responsible for fermentation (5)
4. Crust from Susan's cabbage (4)
7. Animal starts eating without encouragement (3)
9. Deer is confused by lust (6)
10. White wine in a stir fry? (4)
11. Stride into early Spring (5)
12. Beginner also on solid ground (4)
16. Bird with thorn in heart is a surprise (9)
18. Bad mood returns (4)
21. Brian damages body part (5)
23. Have fun in drama (4)
24. Headless dogs become high fliers (6)
25. Girl without virtue has a lengthy period (3)
26. Shortage within online edition (4)
27. Broken flower is unpleasant (5)

DOWN

1. Song finishes early to end the ordeal (5)
2. National Trust base moves, it's not there (6)
3. Part of insect is in condition (4)
5. Johnny sings for money (4)
6. Enticement a bit askew (4)
8. White Earl has breakdown and becomes richer (9)
10. Ron is surrounded by corrosive liquid, it's pungent (5)
13. Request found in a skip (3)
14. Dave's well-ventilated cheesery (5)
15. An attempt in the past (3)
17. Prizes change aristocrats (6)
19. Sounds like Argentinian is untidy (5)
20. Turn pins around (4)
21. Home is at the bottom (4)
22. Nana kneads bread (4)



Send your entry to
chris@thetippler.co.uk



CASK CHRONICLES

With Alex Jordan

A Love Letter to Beer

Dear Beer,

Ah, my frothy friend, how you sparkle in the glow of Christmas lights—sometimes more reliably than my yeast cultures. While everyone else worries about tangled tinsel and messy wrapping, I only worry about you... and maybe whether I added enough hops to balance my holiday cheer.

You are the unsung hero of this festive season. You sit patiently in the fridge while I wrestle with last-minute orders, awkward family questions, and the eternal debate of whether mulled spices belong in a lager (they absolutely don't, but we all bend the rules at Christmas). Your amber glow is brighter than any fairy light, your flavour sings louder than any Christmas eve choir, and your head foams more beautifully than any snow-capped hilltop I've ever seen.

In which we learn exactly where a Head Brewer's priorities lie at Christmas

You've survived my experiments, my 'just one more batch' whims, and even the occasional misguided attempt to gift-wrap you. And yet, you remain perfect, bubbly, and endlessly forgiving.

You bring people together, lift spirits, and occasionally teach me patience — though let's be honest, that's mostly in waiting for fermentation.

So here's to you, Beer — my seasonal muse, my holiday companion, and the one true constant amidst the chaos of Christmas. May your hops stay merry, your malts stay sweet, and may every pint poured this season be as joyful as a brewer who just realized the yeast actually behaved.

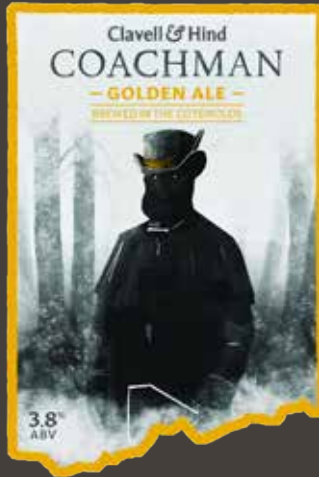
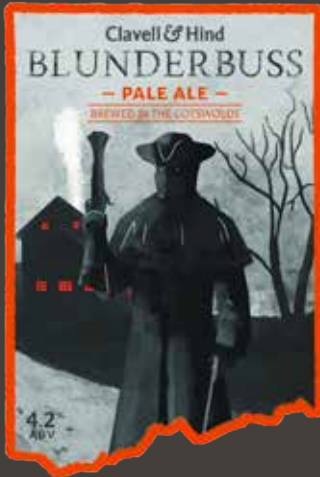
Yours, with a full pint of cheer and a warm heart,

Your devoted brewer, Alex.



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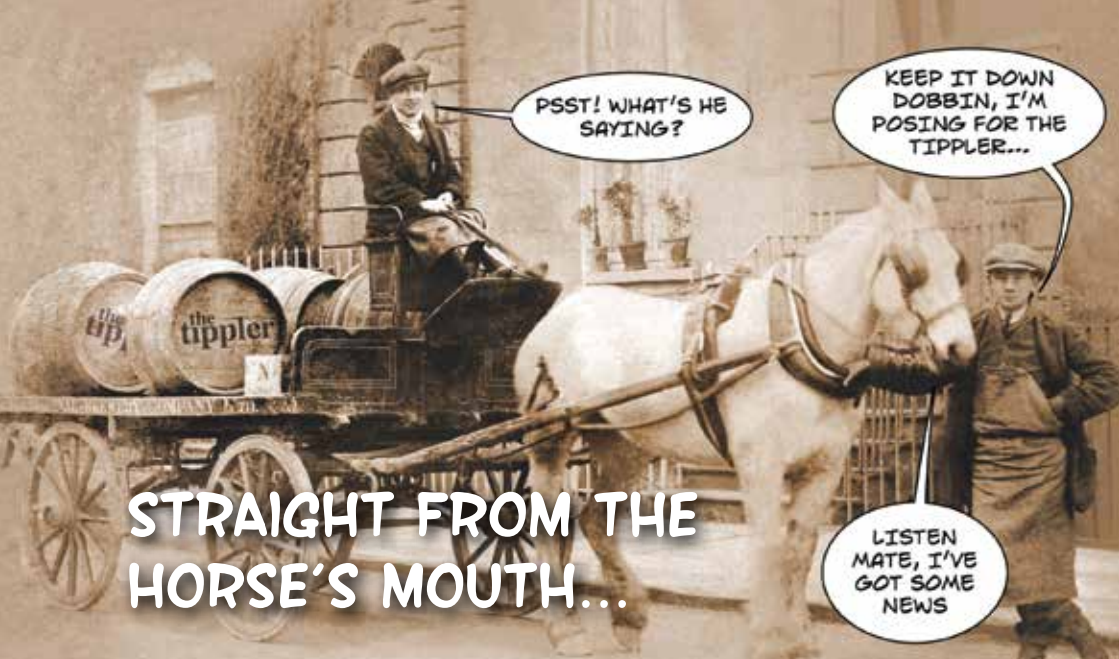
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STRAIGHT FROM THE HORSE'S MOUTH...

Pub & Brewery News

BREWERY NEWS

Corinium Ales recently celebrated their XIII Anniversary with a 'happy hour' (5pm to 6pm), offering 10% off all drinks and bar snacks at the brewery and also attended the Cirencester Advent Market and Light Switch-On at the end of last month. Their focus is now on the winter festivities and Saturnalia, their popular 4.6% festive ale with a sprinkling of spice, orange zest and good cheer, is available to purchase in bottle and will be pouring on draught at the brewery and maybe one or more other outlets too.

Our popular Imperial Porter is bottle conditioning and will be ready to release this winter time. It is also on cask at the brewery tap and is a fabulous tippie.

Red House Ale (4%) a classic English amber ale brewed with Painswick Rococo Garden grown hops (fuggles and magnum) is available on draught from our brewery bar. For every pint purchased 20p is donated to Rococo Garden from where it can also be purchased in bottle.

On Sunday 7th December they will be attending the Cirencester's Christmas Market

selling their bottled beer, gift packs and other merchandise and on Saturday 13th December they are hosting a Festive Sup & Sing Along in the brewery tap from 5pm with the Counter Measures. All are welcome to attend this free popular annual event but get there early if you want a seat inside!

Lydbrook Valley Brewing Co., (aka The Forge Hammer pub) is undertaking maintenance on its brewing equipment and the plan is to be ready for brewing by Easter next year. Meanwhile cask ales from Goffs Brewery and keg beers from Clavell & Hind as well as ciders from Broadoak Cider are on offer at the Forge Hammer.

The Forge Hammer is closed Monday and Tuesday. Open Wednesday to Friday 4pm to 9.30pm, Saturday and Sunday 12 midday to 9pm.

Uley Brewery has been celebrating its 40th anniversary this year, with a collection of 10 special brews, some old favourites brought back to life, others new brews that may or may not reappear.

Lucifer Brewhouse's owners are intending to relocate to the Isle of Wight as and when they can find suitable premises. In the meantime, they will

BREWERY NEWS

continue to keep brewing in Wotton-under-Edge until they have used up their existing stock of ingredients. They suggest there might be some interesting brews, depending on what they have available!

Tiley's Brewery still continues to brew excellent core beers, together with a number of interesting novel beers using mainly New World hops. They have also produced a number of collaborative beers with local breweries, the latest being with the **Left Handed Giant Brewery** in Bristol.

The Little Avon Brewery continues to have open days at the brewery at the end of each month, and it is hoped that these will continue following the opening of the brewery tap.

Fresh Standard Brewery, a little beer project on an old trading estate beside a cycle path, has helped transform a quiet corner of Woodchester into one of the Stroud Valley's most vibrant community hubs.

When Charlotte and Rich (pictured) opened the doors to The Fresh Standard Brew Co. in March 2022, they weren't sure what to expect. Three years later, their 'little beer palace' has become a thriving destination for locals, cyclists, walkers and craft beer lovers.

"When we opened, I thought we might draw in a few beer nerds like Rich" says co-founder Charlotte. "We weren't expecting so many local people to adopt us and help us build this community."

The taproom quickly became known for its relaxed atmosphere and creative beer offerings, but also for its role in bringing the local business

community together. Food pop-ups, live music nights and charity quiz nights have helped other independent traders flourish on the estate.

Charlotte who would like to remind everyone the best Christmas market in the Northern hemisphere returns to Merretts Mills from 10-2 on the 14th of December.

The brewery's success has inspired new energy in the area. "It's amazing to see how the whole site has come alive," says Rich. "It's not just about beer—it's about people. But also, it is definitely about the beer."

Now, The Fresh Standard Brew Co. is taking on an additional challenge. The next door unit has become available, allowing them to expand while maintaining the taproom's friendly, vibes. Plans include a new bespoke bar, accessible toilet, wood-burning stove, and a temperature-controlled beer store. There's even talk of landscaping the bank along the cycle path to create more outdoor space for the summer months.

To finance this space, Charlotte and Rich are launching a crowdfunder offering all sorts of exciting rewards to supporters. The aim is to open up more evenings a week, host pub quizzes, live music and talks, and create a cosy, all-weather space for everyone to enjoy.

Details for the crowdfunder can be found at this address:

<https://www.crowdfunder.co.uk/p/next-door>

Charlotte and Rich would also love to hear from all their patrons about how you would like to see them use the new space in 2026.

Clavell & Hind Brewery, in response to growing demand, has expanded its production capacity.

Their flagship lager, Clavell Premium, was recently awarded the title of Keg Premium Lager Category Champion at the Midlands Indie Beer Awards 2025, marking a significant achievement for the brewery.

Additionally, Blunderbuss was voted 'Popular Choice' Beer of the Festival at the Cotswold Beer Festival and secured a silver medal in the Session Golden Ales category at the Regional Champion Beer of Britain awards.

Stroud Brewery, is working on events and, as the nights draw in, Stroud Brewery's latest special edition brew, Dark Skies, is the ideal comfort



BREWERY NEWS

beer for cosy evenings. Named as 'Beer of the Week' by the Daily Star, it is the UK's first organic, barrel-aged Imperial stout. Developed from porter beers which captivated Peter the Great when he visited London in the 1700s, brewers used the preservative qualities of a higher ABV and extra hops to ensure the Russian Court's Imperial stout supplies arrived in excellent condition. Dark Skies' flavour profile is a complex of roasted chocolate, spice, vanilla, coffee with extra mellowness from maturing in oak whisky barrels, plus its pitch-black body and tan-coloured head are characteristic of these stouts. It's available in kegs

and cans, but with limited supplies, contact Mike Powell at the brewery to place your order now.

On the events' side, the brewery has launched a great special offer to keep evenings out affordable amid rising living costs and to support live entertainment: tickets costing over £10 come with a free pint of beer, while tickets under £10 get 10% off all taproom sales before and during shows. From comedy nights and Northern Soul to a Christmas party for 'well-aged ravers' and a global dance takeover to rock in the New Year, the brewery's events programme offers many ways to sail through those miserable winter months.

PUBS & CLUBS NEWS

The Bell, in Bath Road, Cheltenham, has had another set-back. Earlier this year, a planning application to convert the pub into flats was refused. After a lot of local effort, the pub subsequently gained 'asset of community value' status, which provides certain protections from redevelopment for six months. This status allows the community time to bid for the property if it's up for sale.

Despite these measures, the property owner submitted a revised proposal. Cheltenham's Planning Department has now approved this new plan, which involves converting part of the ground and upper floors into three flats with a courtyard garden. The ground floor will retain a dual-purpose commercial space, potentially allowing the pub to continue operating.

Chris Evans, 79, who runs The Bell Inn, commented: "Despite all this (the public support, the petition, and asset of community value), the council has decided to disregard all this and allow the Georgian pub to be converted into luxury apartments."

It is hoped that the retained ground floor commercial space will be sufficient for The Bell to continue trading in the future.

The Fire Station, in St James Square, Cheltenham, after more than three years of closure, Cheltenham's Fire Station is set for a new lease of life. It has now been relet to the Mad Dog Brewery Co - a family-run microbrewery from

Cardiff. The brewery will introduce an exciting range of modern craft beers to Cheltenham, including Kolsch-style lager, Welsh red ale, American pale ale, oatmeal stout, and their renowned marmalade IPA. Seasonal specials will also feature hazy IPAs, fruity stouts, and wheat beers.

All beers will be served on keg rather than cask, and the entire range is vegan and free from artificial preservatives. For those with dietary requirements, a dedicated gluten-free core range will be available.

The official opening date is yet to be announced, but the brewery aims to welcome customers before Christmas.

The Steam & Whistle pub and pizza house, previously known as the Midland Hotel, has expanded its cask beer selection, now offering two lines instead of one. The current beer offering is Bristol Beer Factory's Fortitude and Electric Bear (Bath)'s Gizmo on cask.

For the dinosaurs amongst us, please note, the venue now operates as a cashless establishment, so be sure to bring a card or use contactless payment when you visit.

Meanwhile, in Cirencester, the area co-ordinator, Patrick Mills, has this to report:

'On Sunday 2nd November I went on a historic tour of the pubs of Cirencester organised by the Civic Society which gave a wonderful tour of the town

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PUBS & CLUBS NEWS


and its once 73(!) pubs. How things have changed and the town now has 12 pubs, three of which are modern bars rather than traditional pubs. Part of the tour that day included a stop at **The 12 Bells** which they described as another lost pub, I did politely point out that it is in fact a pub that we need to put up a fight to retain as it is still a pub, but the owners have chosen not to open its doors to the public. So the saga of The 12 Bells continues and Cirencester CAMRA have written to the local planners, Councillor and MP to draw attention to its unlawful occupation. We understand that there may well be a retrospective planning application for change of use which we urge CAMRA members and regulars of this once award winning and fabulous pub to object to. This has been such a great pub in the past and many members of CAMRA and regulars alike have had great times in there, socialising and drinking great beer, there is absolutely no reason for its closure.'

Patrick's good pub news stories for Cirencester, however, begin here:

The Kings Head Hotel in Cirencester is now under the ownership of Honeycomb Houses and has had a complete restoration of the downstairs bar and restaurant areas. They have done an impressive job and now sell two real ales, Corinium Gold from the local Corinium Ales Brewery and Brakspear Gravity from Henly on Thames both of which were in excellent condition on my last visit. This is a welcome addition to Cirencester town centre.

Work on **The Wild Duck** in Ewen, near Kemble appears to be progressing well and we hope to see this once great country pub open for business in the first half of 2026. It is now owned by Country Creatures Ltd., who run The Masons Arms and Double Red Duke in Clanfield Oxfordshire. It will be great to see this open for business again and is part of a trio of good pub news for us.

Also we have the fabulous news that **The Tunnel House** in Coates is being taken on by the people that run **The Bell** at Sapperton and plans are to open in the first half of 2026. If they manage to equal the quality of The Bell then we have the prospect of another great pub on our patch after more than five years of closure. I very much look forward to getting on my bike and cycling down



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the once infamous long and potholed track which is now newly tarmacked.

From the Dursley area is this contribution:

Sadly, the **Boar's Head** in Berkeley has finally closed. Planning permission has already been granted for the conversion of the building to living accommodation, and for building in the car park.

We still await the reopening of **The Berkeley Arms** in Purton following a lengthy period of refurbishment. Unfortunately, we understand that the historic interior has been lost during the renovations. Latest information is that it will reopen by the end of November.

Not strictly a pub, but plans are afoot to convert a vacant shop in Long Street, Wotton-under-Edge into a taproom for the Little Avon Brewery. The brewery owner, Chris Yeoman is crowdfunding to get enough to set up the tap, and is already well on the way to reaching the target. After all the local pub closures, it will be refreshing to have a new venue in town.

REGIONAL PUBS & CLUBS AWARDS

As reported in the last edition of *The Tippler*, a number of pub and club awards have taken place, celebrating venues that have gone the extra mile in serving their communities – and, of course, offering great beer from local brewers and cider from local producers. Several West Central CAMRA regional winners have also been recognised nationally, which is an amazing achievement.

The Pelican in Gloucester joined three other finalists in the National Pub of the Year competition: the Volunteer Arms, Musselburgh; the Tamworth Tap, Tamworth; and the Blackfriars Tavern, Great Yarmouth.

The Carpenters Arms near Stroud reached the last four in the National Cider Pub of the Year competition, alongside That Beer Place, Chester; the Bull and Dragon, Meeth in Devon; and the eventual winner, the Blackfriars Tavern, Great Yarmouth. The regional award was presented by Regional Cider Coordinator Andrea Bennett.

The Hartpury Heritage Trust in Gloucestershire has won CAMRA's Pomona Award for playing a vital role in preserving the UK's perry heritage. The Pomona Award recognises people and groups who have made an outstanding contribution to the promotion of real cider or perry – a key

campaigning aim for CAMRA. The Hartpury Orchard Centre is the home to the National Collection of Perry Pears and a collection of Gloucestershire apples, plums, and cherries. It now boasts more than 100 varieties of perry pear trees across 30 acres of orchards and wetlands.

"It was a total surprise and great honour to hear that Hartpury Orchard Centre had been chosen by CAMRA to receive the Pomona Award this year," said the trust's Jim Chapman. He added:

"I have always felt a close affinity for perry since I enjoyed my first glass in the 1960s, so I was delighted when I was asked to take over the National Collection at Malvern. Then, having inherited land in Hartpury, I established a second national collection – now grown to over 100 varieties – and the purpose-built Orchard Centre. Today, the centre is cared for by the village charity, Hartpury Heritage Trust."

Cheltenham Motor Club, the West Central CAMRA Regional Club of the Year, will go forward to the next round of the National Club of the Year competition, which will be presented at the Club Mirror Awards in Leicester on November 26th.

Brett Laniosh,

West Central CAMRA Regional Director

Pubs offering CAMRA discounts



A number of pubs and businesses are offering discounts to CAMRA members, a scheme backed by CAMRA National with promotional posters available to landlords.

The ones we know of are listed below – just wave your CAMRA card and you'll be entitled to the discount. If you know of any more, please get in touch and we'll add them to the list.

Establishment	Where	Offer	
THE BELL HOTEL	TEWKESBURY	10% OFF REAL ALES	
THE BERKELEY ARMS	TEWKESBURY	10% OFF REAL ALES	
BREWHOUSE AND KITCHEN	CHELTENHAM	10% OFF REAL ALES	NEW
BREWHOUSE AND KITCHEN	GLOUCESTER	10% OFF REAL ALES	NEW
BUTFORD ORGANICS CIDER & PERRIES	BODENHAM HEREFORD	10% OFF WEEKEND SHOP PURCHASES (MIN £20 SPEND)	
THE CANTERBURY	TEWKESBURY	10% OFF REAL ALES	
THE HOPTICIAN	DURSLEY	20P OFF REAL ALES	NEW
THE NOTTINGHAM ARMS	TEWKESBURY	50P OFF REAL ALES, MON & TUES	
THE OLD SPOT	DURSLEY	20P OFF REAL ALES	NEW
THE PRINCE ALBERT	STROUD	20P OFF REAL ALES	

Our Christmas Lineup...

Hop Kettle Brewery have four new themed beer additions to their line up for Christmas 2025.

Acton's Christmas Pudding Edition (5.5%)

is a very special Christmas pudding edition of our seasonal winter Old Ale, Acton's Festive. Look out for this extremely limited edition in all our bars during December. The perfect winter warmer.

The Good Saint (4.5%) is a delicious Belgian pale ale using a classic Abbey yeast and Belgian candi sugar for that festive fruity Belgian character.

Secret Santa is our new 4% Gluten Free pale ale for Christmas. This beer is brewed with a mysterious single hop variety, known only to our brewer. Customers who purchase a pint will have the exciting chance to guess the variety of the hop. Every guess automatically enters them into a fantastic draw to win a £250 prize voucher, redeemable at any of our bars throughout 2026.

Space Cowboy Dessert Editions (4.7%)

are limited one off casks of our core Milk Stout. The 4 editions that will be available during December are Black Forest, Maple Pecan Pie, Jaffa Cake & Banoffee Pie.

In addition to these special festive beers we are also launching a new range of merchandise, perfect for Christmas presents.



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CIRENCESTER CAMRA SOCIALS

We have had some great socials this year.

June was a visit to **Alkington Cidery in Damery** where we were treated to a great selection of Tim and his friends ales and ciders and an amazing paella courtesy of Tim, not sure how you can be so good at so many things! We look forward to start of production in the new cider house.

July was our annual London pub crawl which is always a success and one of our most popular events, this year was south of the river and was again a great day out.

October saw a visit to **Inferno Brewery in Tewkesbury**, which was a great success and we were very well looked after by the brewery with some fabulous beers and a bit of pork pie and cheese, what's not to like? One to be repeated soon.

A group of ten of us also made the trip to **Swindon Beer Festival** which was again a great day out.

The second Tuesday of December we will have our annual Ciren' stagger which will start at **The Drillmans Arms in Stratton** around 7pm and head into town from there.

If anyone would like to join our socials please contact:

cirencester@midgloucestershire.camra.org.uk

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You may not have chosen to receive electronic communications from your local branch.

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LATEST ON
EVENTS & NEWS

A roaring success...

Cotswold Lion Brewery is a fiercely independent craft brewery rooted in the heart of The Cotswolds. With a passion for tradition and sustainability. The brewery blends time-honoured techniques with modern eco-conscious practices to deliver beers of exceptional character and integrity.

Every pint begins with farm-grown barley sourced from local fields, ensuring traceability and a deep connection to the land. All of their beers are made to showcase the depth of flavour in their farm-grown barley.

Powered by solar energy, the brewing process reflects the brand's commitment to reducing its environmental footprint while celebrating the bounty of the Cotswolds. This fusion of natural ingredients and renewable energy defines Cotswold Lion's ethos: authentic, responsible, and refreshingly bold.

Rejecting mass production and automation, the brewery favours small-batch brewing that

allows for meticulous attention to flavour and quality. With four main releases: **Golden Fleece**, 4.4% golden IPA a full flavoured citrusy ale; **Top Tup**, a 4.8% Extra Special Bitter, a bolder, slightly stronger ale with complex maltiness and a lingering finish, crafted to complement the changing moods of the countryside – perfect for fireside evenings and crisp autumn walks; **Top Notch** 4.0% Session Bitter, crisp and refreshing. A modern twist on a pale ale, inspired by the vibrant flavours of local hops, and **Shepherd's Delight** 3.6%, a light hoppy amber ale with hop character. Perfect for those who enjoy a balanced, traditional pint.

With its distinctive branding, a loyal local following, and a clear voice of 40 years brewing experience rooted in sustainability and craft, Cotswold Lion Brewery offers more than just beer. It offers a renewable story in every glass – one of heritage, innovation, and a genuine love for the land.

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Tall Tales from the Cider Shed...

Being an award-winning cider maker isn't just about the cider – you have to deal with the media attention as well...

The first story I ever wrote in The Tippler featured former jump jockey Terry Biddlecombe. Local lad Terry was a three-time Champion Jockey but by the time he moved to Corse Lawn he was nearing the end of his riding career. When he eventually gave up the rough and tumble of National Hunt racing, he became a racing correspondent for ATV today, which later became Central News.

Terry would call in every now and then for a tot of cider and a chat with father. Working for the television industry, Terry was always looking for stories and twice he got us to appear on Central News. The first time was for the Cider Run, which I wrote about in The Tippler a couple of years ago. The second time was to film father's hedgelaying. At the time (40 years ago), hedgelaying was on the decline, so Terry thought it would make a good story.

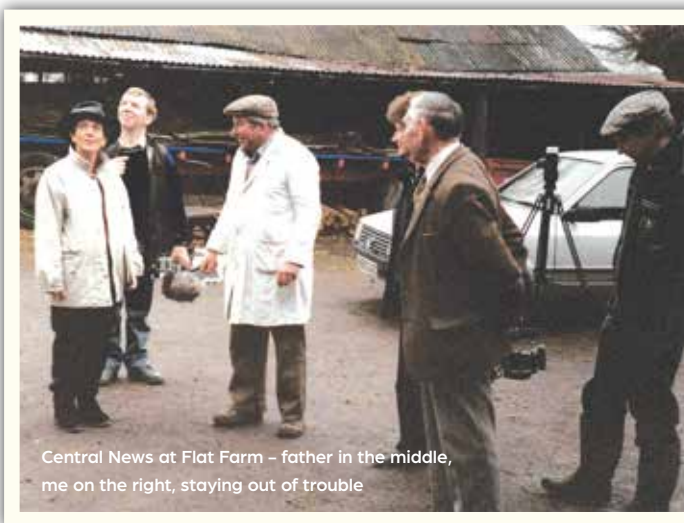
It was a job father enjoyed in the winter months. He used to take his hedgelaying wagon around with him on his travels. Built into the wagon was a fireplace where father could toast his bread and cheese and put an onion in the fire for his lunch. He could also keep warm at the same time.

Arthur Quinlan was his main helper but Deputy would always help when he had his holidays. As has been said in the past, Deputy was a good samaritan. He would do the odd jobs whilst father and Arthur did the hedgelaying. One day there was nearly a disaster, when he lit the fire in the hedgelaying wagon and somehow managed to set the wagon ablaze. Fortunately, it was put out before it caused too much damage!

When the camera crew

turned up, father was laying a hedge over the road at Corse Hill Farm. Father was interviewed and the reporter asked him 'How do you lay a hedge?'. 'You pleach it down', father said. 'What do you mean by that?' asked the reporter. 'Do you want me to show you?', father said. So he proceeded to bend the stem of the hedge down, having cut it about four fifths of the way through, a few inches off the ground. That day I stayed well behind the cameras as I watched an artist at work.

The final time we appeared on Central News was after we had a few stories written about us telling of the decline of the perry industry. As always, father performed well in front of the cameras. Then it was my turn to be interviewed. Unfortunately nerves got the better of me and when the lady asked me questions, all I could answer was 'Yes'. Eventually she asked me why I didn't think perry was popular anymore, to which I replied 'Because I don't really think people know what perry is'.



Central News at Flat Farm – father in the middle, me on the right, staying out of trouble

Another bad experience I had was after winning the Putley Cider Trials in 1994. Radio Hereford and Worcester were there and asked if I would do a live interview. I explained I didn't like doing them. 'That's all right', he said, 'I'll just ask you what sort of apples you use in your cider, and then a few more questions'. So I told him the name of some of the apples we use, then he asked what made ciders different colours? The answer to that should have been because of the different varieties of apples, but I panicked and said something completely different!

Then he asked what made our cider the best in the competition. I was just about to say 'That's not for me to say', when my assistant on the day, Sir Reginald George Hughes, blurted out 'Because it gets you pissed quicker!'. Live radio at its best.

I don't recall ever being interviewed on television since that day back in 1988. I've done a few radio interviews but have turned a lot down. I just get the feeling my television career could be over, and, after this story my writing career might be over as well!

Dereck Hartland



Father and Deputy hedgelaying

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- 1 Find the listed regional breweries in the grid (these were all open before the COVID lockdown).
- 2 They can be horizontal, vertical or diagonal, forward or back.
- 3 The unused letters spell out a wonderful seasonal message of good cheer!



Send your entry to
chris@thetippler.co.uk





DEAF BOY WANDERIN' JOHN

Always one to surprise us, he's only gone and found a walk which doesn't take in a pub! 'It's a beer magazine', we said. 'There are pubs nearby', he replied. Oh well, walking boots on...

This short, but energetic walk is about 3-4 miles long involving a fair amount of mountaineering (slight exaggeration, I mean hill climbing).

The other appalling news is that it is the first of my walks not to start and finish at a local hostelry—agh! Don't panic Mr Mainwaring there is no watering hole in the quaint village of Dumbleton, instead walkers are advised to park in the car park of Dumbleton Cricket Club. Stop grumbling, I would suggest that you slake your thirst in one of the following nearby licensed premises: The Gardeners Arms at Alderton, The Royal Oak at Gretton or the Beckford Inn. (Funnily enough, in the nearby village of Beckford).

Dumbleton Cricket ground is reputed to be one of England's most beautiful sporting arenas, and having been there I would have to wholeheartedly agree. Protected by Dumbleton Hill which rises magnificently just past the boundary rope, the whole site is a pastoral delight, just the place to watch the noble game.

The club itself has achieved considerable success, becoming Gloucestershire T20, U16 champions three times in a row, and in 2022 the club became the winners of the Voneus Village Champions Cup, a national competition with the final at Lords.

The walk starts from the car park going onto the hill, the views over the nearby valley unfolding as the

climb gets higher. Increasingly panoramic views of the lovely border area between Gloucestershire and Worcestershire open up and are magnificent. Sharp eyed walkers may be able to spot the remains of an Ice House linked to Dumbleton Hall. I would have hated to be ordered to get some ice for the Lord and Lady of the Hall, climbing uphill and back as the ice melted all over – what a relief when a fridge was installed.

Climbing steadily to the top of Dumbleton Hill, take time to 'stand and stare' at the rural idyll that now lies before you, with Bredon Hill on one side and the Vale of Evesham in the distance.

Once the summit has been reached the only way is down, but you are lucky as an initial footpath, that can be very muddy and slippery, eventually leads to a blessedly smooth and easy to walk on tarmac pathway. The walk now descends through what is, or was, Dumbleton Park. On the descent it is not unknown to see pairs of red kites effortlessly cruising the air currents overhead.

Further down on the left, the elegant Dumbleton Hall and grounds begin to appear. The original hall was built in the 16th century for a courtier of Good Queen Bess (Elizabeth 1st to non-historians) by the name of Henry Cocks, no sniggering please. Unfortunately, Cocks went out of favour, (ooooerrr missus – Ed.) and the Hall crumbled. It



The Gardeners Arms, Alderton



Dumbleton Hall

was demolished and rebuilt in the mid-19th century with a much less interesting name: Eyres. Don't let the innocent sounding name fool you, the Eyres family gained a reputation for holding great parties. Just ask the likes of John Betjeman and the Mitford sisters, regular attendees at this weekend country bacchanal. In the Second World war, the hall was looked at as a possible location for the House of Lords.

Maybe the parties got too costly as the Hall was acquired by the Post Office Fellowship of Remembrance in 1959. It lasted as a healing retreat until 1995 when it was sold as a hotel. Currently billed as a Cotswold Countryside Escape, the parties are no more and it is an upmarket venue for wedding and conferences. I'm sure the spirit of the Eyres family lives on, but maybe not on such a lavish scale as previously.

The walk leads past the entrance gates to the Hall and onto the local parish church of St Peters. Enter the graveyard and find the gravestone marking the grave of Sir Patrick Leigh-Fermor. His story is legendary and is definitely worth recalling. In World War II he led a team of British commandos and Cretan guerillas and kidnapped the German Governor of Crete. The story was immortalised in the film 'Ill Met By Moonlight'.

I would advise you to research the life of this remarkable man buried in a quiet English village.

Entering the church, there is a memorial to the Reverend Robert Wedgwood, a cousin of that Staffordshire family who made pots. Also take note of the memorial to Gino Watkins, a pioneer of polar exploration with

links to the Eyres family. In the 1930s he planned a Trans-Antarctic Expedition, but couldn't raise enough funds. In 1932 he was involved in surveying the coast of Greenland and went seal hunting in his kayak.. The next day the empty kayak was found but no sign of Watkins, presumably drowned. In his memory, the highest mountains in Greenland are called the Watkins Range, as well as the Watkins Glacier in New Zealand and more mountains in Australia: an exceptionally rare honour for a Pom.



Leaving the church, head for the north door and marvel at the Tympanum (a decorated arch above a door) which includes a rare carved animal mask.

Having shriven yourself of any sin, enter the village proper, passing the curious drinking fountain set up as a memorial to Edward Holland the builder who rescued the Hall from destruction.

Dumbleton is a delightful, picturesque English village which still uses the village hall as a focal point of the community.

On your way back to the car park you will pass this unassuming building. It was the last building to be constructed of local brick as

the nearby seam of clay was all used up. Look for the plaque on the wall that commemorates the fact that the Hall was used as a hospital for wounded soldiers in the First World War. Between May 1915 and November 1918, 667 soldiers were treated there. What a contrast to the hell-hole trenches of northern France, coming back to a peace that helped heal there mental and physical scars. I hope that you will find and enjoy the same peace on your walk.



Deaf Boy

Epiphany...

In this modern world of ephemeral social media drivel, cynicism and misinformation, it would be easy to dismiss someone with a calling. But dismiss Jen Hawkins and Sam Viggers, the new owners of the Village Inn, King's Stanley at your peril. They have taken on a project and resurrected a fabulous 18th century inn and brought it back to life.

Formerly the King's Head, the pub has been a country pub since 1726, so next year it's three hundred years of history to be celebrated and celebrate they will, with a list of events to mark the anniversary.

Jen and Sam are a local couple from the people based work background who wanted to find themselves some land to look after some pigs and ducks. But things didn't work out that way, and one day whilst travelling the Cotswold Way, Jen did have a Damascene moment, commenting:

'I am not religious

at all, but when I first set eyes on the pub, and it was up for sale, it felt like a calling! I just knew I wanted to own this beautiful building.

'It's been an absolute privilege to unveil the history of the place and bring the pub back to life. It is so heart-warming to be a part of so many people's special events, being a true community hub as well as being a real locals' pub.

'We have plenty of variety in terms of the real ales and beers we serve, with an emphasis on regional and local brewers native to the county, luckily there are a few!'

To celebrate its three hundred years, Jen and the team are excited to have seven ensuite rooms for guests and a brand new kitchen opening during 2026.

Getting those up and running has meant a major refurbishment has been underway for the last nine months or so. The refurbishment hasn't come easy, navigating the realms of the Grade 2 listed building. The kitchen is another major project that has been relocated downstairs to the end of what was the skittle alley to ensure the very best of modern equipment is installed to cope with serving top quality locally sourced products to over three hundred square metres of customer area.

They have retained some of the quirky original features, offering a blend of traditional and new, with log fires. I ask you, who doesn't love a log fire in the winter?

The indoor space makes this an ideal venue for functions and celebrations as well as somewhere that you can go and watch the big game, with both Sky and TNT Sports available.

There are also pub quizzes and live music every Saturday and open

mic nights the second Thursday of the month. Skittles may no longer be available but darts and a carrooka table are. Carrooka, for those of us who live in ignorance is (according to Google) '...a modern table top game that mixes elements of snooker, pool and carrom into one fast-paced disk flicking game.' I can imagine it'll become the next big pub game.

Outside is equally impressive with two seating areas with views over the local park, and a superb covered area for the local community summer season of events, and there's plenty of parking too, so get down and experience the Village Inn, what's not to like?

Chris Leibbrandt



Past times



THE VILLAGE INN

KING'S STANLEY, STONEHOUSE

OLD PUB, NEW LIFE

A pub since 1726 and now under new ownership, King's Stanley's village pub has had a full refurbishment throughout and is now once again the hub of the local community.



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WE'RE ON THE
COTSWOLD WAY &
WE'RE DOG-FRIENDLY



The Pub Whisperer

In this series about local pub life we drop in on various pubs around the county as the journey continues...

Festival Hiatus

It's the last night of the racing festival. You would think staff would look tired and weary. Not here. Apart from those behind the bar they hang around their computer booking table smiling and laughing, while watching what's going on and being attentive to every wave of an arm or turn of a head towards them. Needless to say, the atmosphere is jolly without it being too noisy or uncomfortable.

The main area has tables for drinkers and tables reserved for dinner without 'reserve signs' so groups of racers wander in and make for the tables only to be approached by one of the staff to say they are reserved, and they depart, perchance to find a seat in another bar in this packed town. Many of them make their way upstairs where there is a private function, and it looks to be large. Two adjacent rooms to the main bar have private parties booked or are already eating, each with a TV for the rugby tomorrow. This is a large efficient business with an interesting higher priced menu. It's a happy place where the staff talk to you warmly and will do anything for you. They tell us they like it here and some have been

"It's a happy place where the staff talk to you warmly and will do anything for you."

here sometime and ask after our welfare with a friendly touch and 'are you alright darling'.

They constantly joke with each other. It is a culture led by the ever-present roving management, one with all-encompassing 'tablet' that knows everything. One can talk to them about the food and the drinks, and the odd free drink is offered.

The bar has high dark brown bookcases and all the walls are covered with framed pictures and celebrities from the past as well as horses. It contains the ante rooms for the original 'court' which is upstairs and customers can sit on the Bench or in the 'public gallery' or at the Advocates tables to imbibe their drinks bought up from the main bar. It is a joy to eat and drink here. This is Cheltenham at its best and let's hope it is treasured for many years to come.

A Run to the Pub

It's half past seven on a Wednesday evening and at least nine runners appear, some accompanied by dogs who look tired and listless, unlike their owners who have justified a pint or on this occasion or stein or a flagon as it is Oktoberfest. Some even wear



the festival hat and plaits. Many have backpacks attached and most are in shorts. They are sweaty and warm with some carrying a fleece instead of wearing them to allow the perspiration to dissipate. They keep entering for about 20 minutes. Bare shoulders are apparent alongside colourful lycra tops. They all eventually congregate upstairs, and as with any social group, catching up with one another about the run and their relationships. It's great that this fitness activity ends in Cheltenham's Pub of the Year 2023.

Slow Conviviality

Four lads from their 20s to 50s are drinking convivially on a steady, busy Thursday night. It's not easy for them to hear each other due to the busy nature and the music, which is causing of the louder chatter, but that cannot be heard either.

A friend of the group arrives to join them with a newborn strapped to his body and his wife/partner in tow. They are acknowledged and then they return to the bar to get some drinks and the four continue chatting. Only when the couple return from the bar do they make any effort to rearrange the furniture, although they don't, she does it. They squeeze up on the bench and the baby carrier squeezes onto the unit as she collects two stools from elsewhere in the pub and parks herself on the end of the group. She is next to her partner, and another new colleague who arrives at the same time. The father becomes the focus of attention for a while as he sips his pint while withdrawing a small towel for the newborn and his partner, she sips a soft drink. More join the group and they extend their space along the bench. She is now nudged to the end of the bench. After a brief acknowledgement of the baby, they go back to a wider engagement with the group. The loud chatter in the pub in the pub, however, soon breaks the group into small offshoots of discussion.

One drinker sitting next to her partner does engage her, but it is now a group split into three conversations. Very soon more arrive so 10 people sit round a table in a pub where they can only hear the person next to them. At least she finds herself between two people whereas she started on the periphery and is now engaged. Why did they not book the snug where they could circulate? They look like people who spend their life organizing, but not this time. Perhaps this is the attraction of

the pub's main bar and the warmth of a 'hugger mugger' experience.

Later the newborn emerges from her snug warm carrier and mummy takes over. She is soon distanced from all conversation as she nurses the baby. Back on the periphery again, she soon exits to minister more material care, and the large group get back to talking to each other with the carrier relived of heavy duties. She returns 20 minutes later and he takes back his property exhibiting his 'new man' qualities and completing the feeding process by winding the baby. Then they leave along with others. The group is back to a manageable size although they could return to whole group engagement they are now split into two groups. As the group reduces they join with another depleted pair next to them and the opening scenario resumed with the group listening to one another.

There's no such thing as a stranger in a

pub, only someone you have not yet met. A pub session with friends travels through a range of engagements and that's what makes it a people's third place after work and home.

"It's a happy place where the staff talk to you warmly and will do anything for you."

The Welcome

Isabella is tidying up in the back bar of the Rotunda late on a quiet Sunday evening when four tall Asian guys, each carrying an umbrella, find their way gingerly to a table in the back bar. She welcomes them, discusses the recent rain and then asks if she can help. They ask for some food and a drink, but she tells them it is not possible and slowly, with no ill feeling, they leave to meander to a place she has suggested across the road. Warm welcomes, as well as heartfelt goodbyes, are essential for a pub's reputation.



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Sharpen your pencil, as well as your wits, and come up with a suitable caption for this unusual photo

YOUR CAPTION HERE



We all like a decent Belgian beer and they're particularly fond of them in The Thirsty Pine in Gloucester. But if La Chouffe could speak to the Pink Elephant, what do you think he'd be saying?

Our thanks go to The Thirsty Pine where this picture was taken.



What you can win

Stroud Brewery are offering two lucky winners the chance to experience one of their Brewery Tours. Each winner will receive **two Brewery Tour Tickets** plus a case of 12 assorted beers.

So have a think about a caption and send it in – what have you got to lose?



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CIDER & PERRY MAN



In this series, the cider representative for Cheltenham CAMRA keeps us up to speed in the world of cider and perry in and around Gloucestershire

Hunting in Devon

No! It's not the pursuit of four legged animals, but my continuing search for the most interesting ciders. Earlier this year I booked a week's holiday down in South Devon and noted that Hunt's Cider Company was quite close, outside the village of Stoke Gabriel, close to Totnes.



I first came across Hunt's at the Postlip festival, when their Hazy Dazy brand sold out very fast, so I booked a two hour trip around their orchards and works.

Hunt's is set in a considerable farm of several hundred acres and includes a large camp site and of course the orchards which were planted many decades ago. So much so, that they do not know the actual varieties on the oldest trees. They claim to be one of the oldest private cider producers in the country.

They have a really good range of different brands, ranging from fruit ciders through to the more traditional 'straight' ciders in differing strengths, with catchy names such as Bull Walloper and Thrasher. The whole range is available in bottle but rather better is the availability of some in Bag in Box (BiB) and thereby still ciders. These are not only in 20 litre size for the pub market but also the smaller 3 litre size which suits me and other aficionados.

So, I made a nice little purchase of bottles and a BiB too. Prices for take away were also very



The Cider Barn, Hunts Cider Company

competitive, although their range is often to be found in most Devonian foody outlets.

Closer to Home

Back at home, I have been to two more festivals which were new to me. Firstly The CAMRA Worcester one is held on the racecourse and on rather a hot day, I didn't find the ciders that refreshing, and the open atmosphere rather uninspiring. But maybe it's the drinks that should count and the real ale purists seemed to be enjoying themselves. The second one was over in Swindon and conveniently close to the station. This was very busy, in a large hall, with very friendly helpers, including quite a few over from Cheltenham, so no shortage of good 'craic' to go with the drinks.

One little brightside from CAMRA HQ is that there will apparently be NO admission charge for members at festivals next year.

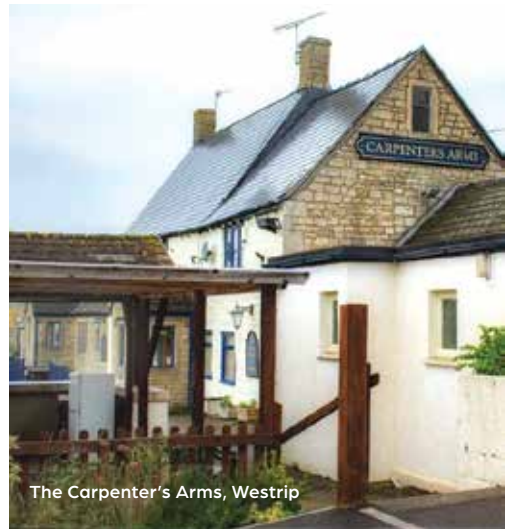
The Carpenters Arms

The other highlight, which I was privileged to be a part of, was the great success of **The Carpenters Arms** at Westrip, outside Stroud, who reached the final four pubs in the country for The Cider Pub of the year award. The winner was a rural pub over in Essex, who must have a fantastic range to get past The 'Carps'; who regularly have around twenty ciders available. This is made possible by

the longevity of BiB ciders as opposed to cask real ale which has a so much shorter life.

The Xmas time tends to be rather quiet on the cider front, but come the new year, we shall soon be looking at the possible contenders for our local awards, and that should mean lots of new tasting so 'Bring it On', I say!

Guy Vowles



The Carpenter's Arms, Westrip

DODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

In this edition, our collector puts beer ticking aside for a rummage around brewery names and how to get yourself a good one...

My friends and I often talk about starting our own brewery. It's only talk of course, usually fuelled by a few beers, but we have animated conversations about what the said brewery would be called.

Should we use our own names? Maybe call it Hucclecote Brewing, since that's where we all live? Or should we come up with some crazy name that will stick in people's minds when they come to ordering the next pint? Maybe you have had similar thoughts?

This got me thinking about brewery names, so I had a quick flick through the beer list to see if there is a magic formula that would create the perfect name. What I found, of course, was an eclectic mix of names from the downright weird (what was the thinking behind Blunt Chisel Brewery?) through the clever catchy ones (Accidental Brewing, I love!) to some rather boring ones. There didn't seem to be much of a pattern, however, other than the fact that most names are either one or two words, rarely more than three. The longest I could find was A Bloke Down The Pub. This makes sense: keep it short and catchy, like a good headline.

Brewing on any significant scale first started in people's houses, so it would have made perfect

sense to use the name of the brewer when selling the beer. If, in your town you had a dozen brewers or brewsters, being able to distinguish between the beer brewed by Margaret Taylor and that brewed by Florence Harper would have been useful. Many of the family breweries that still survive have kept these names going, for example Palmer's in Dorset, Harvey's in Sussex or Theakston in Yorkshire. Later, as breweries grew in size and beer was sold further afield, a name might not have been enough, so place names became fashionable, such as St Austell or Hook Norton. Personally, I am a big fan of geographical brewery names, since they immediately tell me where in the country the beer is from, saving a little research time on tracking down locations. Place names are still very popular for new breweries and we have plenty of local examples, including Gloucester, Stroud and Uley breweries.

A search through an online gazetteer of English breweries operating pre-1940 found, maybe not surprisingly, that every single brewery name was based on a family name or names (the vast majority) or a place name. It is only in modern times that more unusual names have appeared, presumably in an attempt to increase marketability. Would you be more tempted to try a new beer from



a brewery called Weird Dad or one called Smith's? (Well any Weird Dad, my kids tell me I am one, has got to be better than John Smith's – Ed.)

If you wanted your brewery to appear first in any list, you should go for Aardvark (not yet taken), although most lists I've seen start with numbers, so perhaps you should just try 1 Brewer – or 1 anything come to think of it, since 1086 generally seems to come top of the list. To come last in the list you'll need to come up with a name that would come after Zulu Alpha alphabetically – good luck with that one! There are currently only three breweries starting with an X (XT, Xtreme and XYLO), so a Xylophone Brewery would perhaps get remembered more readily, because of its rarity. Breweries starting with Q are pretty uncommon too.

Some breweries have chosen particularly unusual words or combinations of words, presumably to accentuate their uniqueness. Deya in Cheltenham is apparently named after a place on the island of Mallorca (spelt Deia in Spanish). The spelling chosen by the brewery is a word used in a number of cultures to refer to an offering or the granting of a reward. Its similarity to the word 'deity' may just be coincidental, but must add to the sense of wonder and awe that perhaps they hope their customers feel when they drink their beer. Cloudwater is another interesting example. The founder, Paul Jones, has said that he didn't want a geographical name for his brewery, since that would define little about who they are. The name comes from a Japanese term 'unsui', which translates as 'cloud, water' and is used to describe a novice who is

undertaking training. Perhaps we could argue that a name change is required, since Cloudwater have been producing outstanding beers for long enough now to lose their 'novice' status!

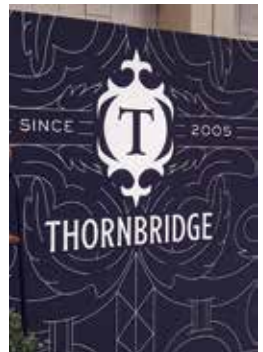
Today there are so many breweries that maybe choosing an unusual name is a way to stand out from the crowd. The US, where they rarely seem to do anything by half, has some great examples, such as Hopping Gnome, Bearded Iris (this one is, however, named after a real plant), Wooden Robot, Moody Tongue and Funky Buddha. I am sure they all have really good reasons for choosing these names, but you have to wonder how many beers had already been consumed before the naming decision was finally agreed upon.

I do like the 'clever' ones. Who wouldn't want a Staggeringly Good or Incredible beer? That's a lot to live up to, however! Maybe Pretty Decent is a more honest assessment of the brewer's capabilities. Wantsum is one of my favourites – Wantsum beer? Yes please!

Other unusual names I am fond of are Loud Shirt, Stubborn Mule, Urban Chicken, Tartan Shark, Squawk, Quirky, Jiddlers Tipple, Good Chemistry and Beerblefish. Not surprisingly, some words crop up in brewery names a lot. Beer is popular, from Beer Brothers to Beer Station. Ale is less common, although I love the name Ales of Scilly! Brew is another common one, from Brew By Numbers to Brewsters. Numbers appear often, e.g. One More Than Two, Two Tribes, Three Blind Mice, Four Candles, Five Points etc. Colours also crop up regularly, e.g. Black Sheep, Blue Monkey, Green Duck or White Horse.

(Cont'd overleaf)

'...what was the thinking behind Blunt Chisel Brewery?'



Which brings me nicely to animals, which are also very popular with brewers. I was introduced to a new brewery, Belching Beaver, when one of its beers appeared on the taps at Favourite Beers in Cheltenham not so long ago.

The brewery is in San Diego, California, so it may not be one you've tried any beer from yet. As I sipped their delightful 7% IPA named Phantom Bride, I was struck by the simplicity of the brewery name, which I certainly will not forget. I then remembered we have a similar one – Dancing Duck

Was this the magic formula I had been searching for? A quick search on the Good Beer Guide app turned up Growling Gibbon, a brewery in Winchester that I have yet to add to the collection. Howling Hops is close, but crucially doesn't include the animal. Missing Link is good, but there is no alliteration. Grumpy Fish I like, but it's missing the -ing verb ending.

So, if you are embarking on a new brewing adventure and need a name for your brewery, here is my simple formula:

1. Choose your favourite animal
2. Find an amusing verb that starts with the same letter and add '-ing'
3. Et Voilà!

Flouncing Flamingo anyone? Or Slobbering Sloth? How about Waddling Warthog or Giggling Goat? The list could go on! There is an extra dimension to these names as well, I think, in terms of marketing, since a clever graphic designer could quickly come up with a winning animal character for your logo. Who wouldn't want to order the new NEIPA from Dribbling Donkey Brewing?

Pete Searle

TIPPLER COMPETITIONS

Autumn Issue 2025 Competition Winners

Brewhouse & Kitchen (Gloucester) Prize Crossword:

The featured brewery is 'Harveys' and the 3 winners are **Sam King, Paul Long & Robert Hudson**

Uley Brewery Prize Wordsearch:

The answer was 'Cenosillicaphobia is the fear of an empty glass' and the four winners are **Derek Mallinson, George Bailey, Clare Dickerson & Rowena Absalom**

Stroud Brewery Caption Competition:

The two winners are **Alan Brown** with 'And I thought that gooseberry bush was a new bitter', and **Paul Baker** with 'Somebody's on their third bottle...and it's not the baby!'

Wetherspoons Name That Pub Competition:

The featured pub is **The Kings Arms** in Newent and the winner is **Joe Mancell**.

Tipler Tee-Shirt Prize Letter Competition:

The winner is **John Morrish**.

Yes people really do win our competitions!
Send your entries for this issue to chris@thetipler.co.uk

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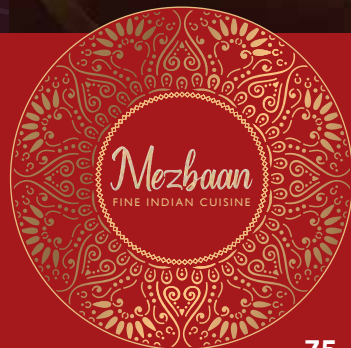
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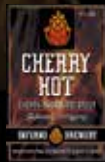
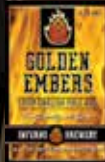


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THE BRITANNIA	22	CORINIUM ALES	55
THE HOPTICIAN	23	THE MEZBAAN	67
THE KINGS ARMS	24	COTSWOLD LION BREWERY	56
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THE THIRSTY PINE	28	ARKELLS BREWERY	59
WYE VALLEY BREWERY	29	THE VILLAGE INN, KING'S STANLEY	64
GLOUCESTER BREWERY	33, 84	INFERNO BREWERY	65
TURK'S HEAD	37	THE MEZBAAN	75
ULEY BREWERY	39, 60	THE FOLEY ARMS HOTEL	76
BREWHOUSE & KITCHEN	40	CELLAR SUPPLIES	83
CLAVELL & HIND	43		

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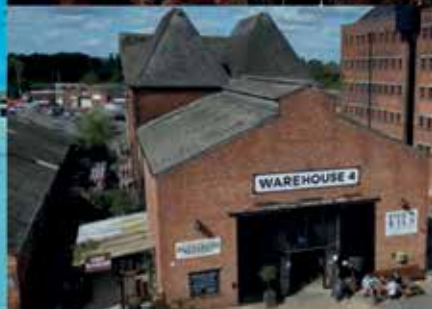
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GLOUCESTER BREWERY

WAREHOUSE 4

PREMIER ENTERTAINMENT VENUE

GLOUCESTER'S PREMIER ENTERTAINMENT VENUE

MON - THURS: 12PM - 11PM | FRI - SAT: 12PM - 11:30PM | SUN: 12PM - 10PM

Right on Gloucester Quays, Warehouse 4 is the home of Gloucester Brewery and your go-to for fresh, award-winning beers brewed on-site. Head to the main bar or try Gloucestershire's only self-serve beer wall on the mezzanine.

Cocktail lover? Our bar's stocked with Fox's Kiln spirits, all distilled on-site and perfectly paired with premium mixers.

With a buzzing events calendar and private hire available, it's the perfect spot for a big night out or special celebration.

DRINK FRESH. DRINK LOCAL. EXPERIENCE MORE.

WAREHOUSE 4, WEST QUAY, THE DOCKS, GLOUCESTER GL1 2LG

www.gloucesterbrewery.co.uk